

MAY 10, 1958

THE NATIONAL

# Provisioner

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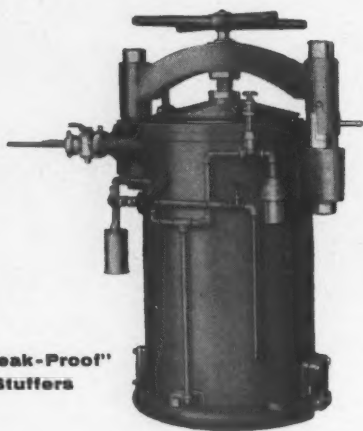
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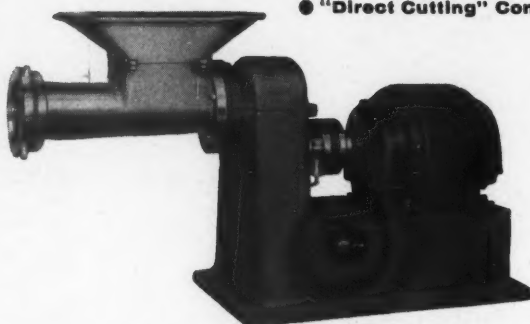
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See page L/Pu



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# THE NATIONAL *Provisioner*

VOLUME 138

MAY 10, 1958

NUMBER 19

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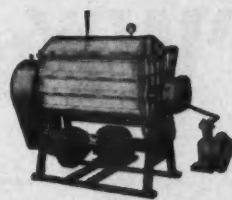
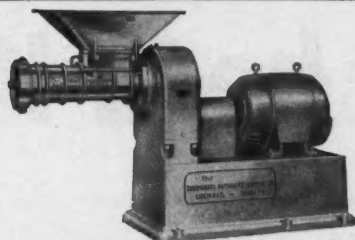
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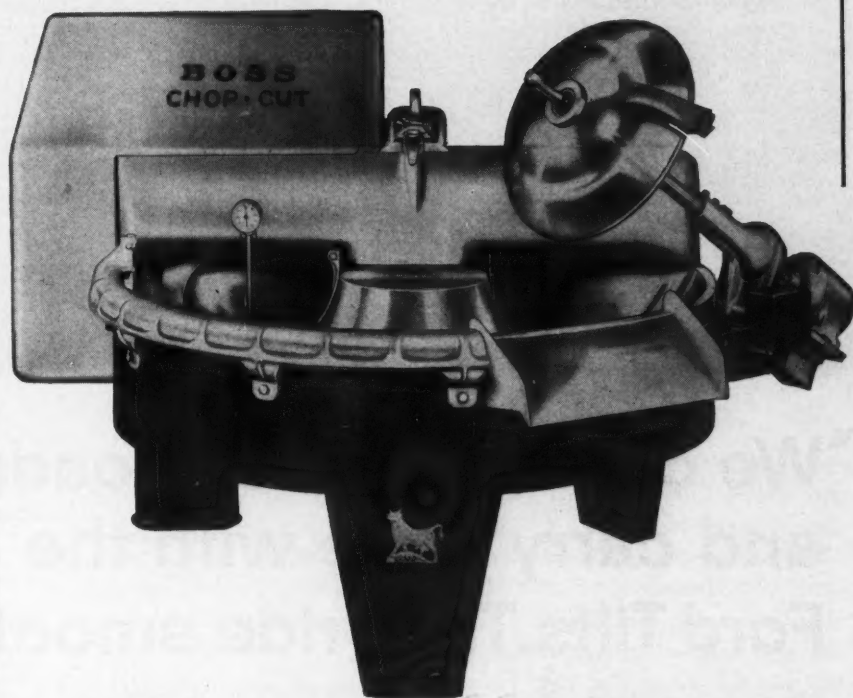
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# FORD TRUCKS COST LESS

## LESS TO OWN . . . LESS TO RUN . . . LAST LONGER, TOO!



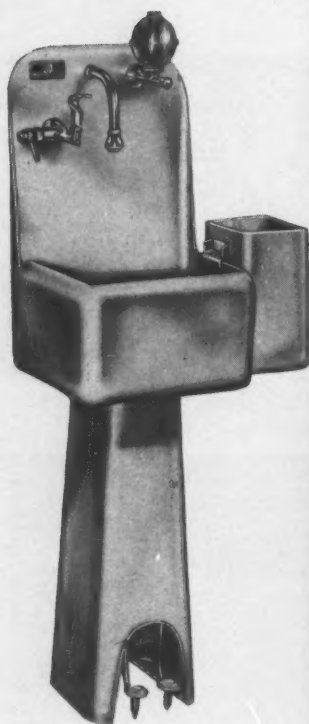
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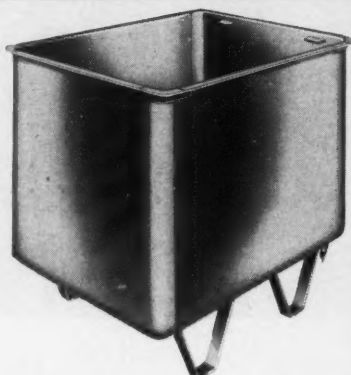
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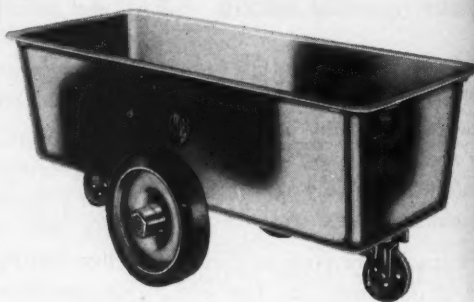
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# **DODGE *Power Giants***



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Important message—see back

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## News and Views

THE NATIONAL

# PROVISIONER

VOL. 138 No. 19

MAY 10, 1958

### Back and then Forward

As many of the leaders of the American meat packing industry of the twentieth century gather in Boston next week, and visit the places where their business was born more than 300 years ago, we'll wager that more than a few will feel some envy for the lot of William Pynchon, packer of salt pork and corned beef in the Massachusetts Bay Colony during the 1640's. They'll undoubtedly compare the esteem with which Uncle Sam Wilson and his honest barreled beef was regarded in 1814—esteem so high that his name was given to the characterization of our nation—with the sometimes shabby suspicion accorded meat packers today.

Packer Pynchon, of course, had some mighty bloodthirsty neighbors to the north, west and south of his Connecticut River plant, but nobody minded whether he immobilized those redskins, or a Cavalier upstart, or his hogs, by CO<sub>2</sub>, or employed a more old-fashioned method.

Authorities of the Bay Colony and the church undoubtedly stuck more than a little finger into his business, but he did escape a FTC-USDA tussle, the NLRB, the AFL-CIO, the Internal Revenue Service, federal and/or state inspection and other modern complexities.

His ships bearing provisions for the West Indies may have had to "stand and deliver" occasionally at the command of some of the freebooter brethren of the Spanish Main, but packer Pynchon never had to face a chain store buyer. He didn't have to worry about shelf life, or color fading, or package appeal, or sharp-shooting competition. Lucky packer Pynchon.

While the Puritan packer's operation probably lies too deep in the past to arouse any real feeling of kinship with today, how about Uncle Sam Wilson?

His name, and the character of the nation, were associated with the meat he packed and peddled during the time of our great-great grandfathers. It is an association that should be regained for the whole industry. Perhaps livestock producers, marketing agencies, the government, packers and retailers should start *thinking and acting* in terms of this kind of identification of the meat industry's products—beef, pork, lamb and processed meats alike—in talking to domestic and foreign consumers:

"This is Uncle Sam's Prime, and this is Uncle Sam's Choice, and this is Uncle Sam's pork."

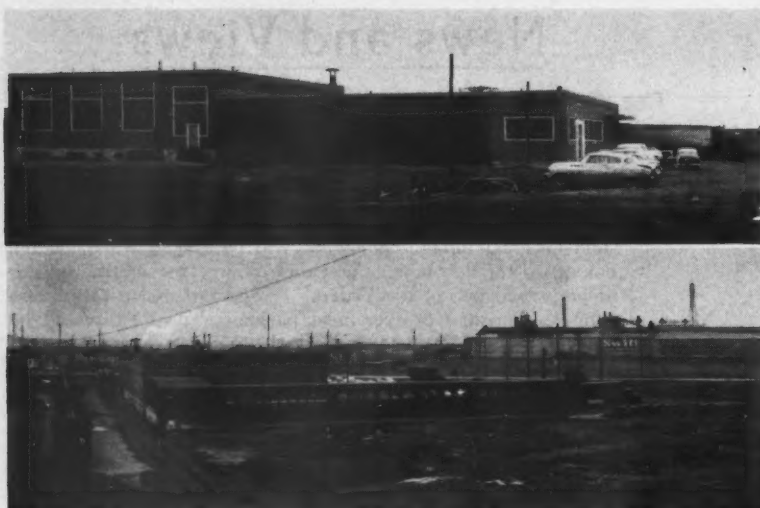
**The Cooley-Hill** bill (HR-9020), which would retain basic jurisdiction over the meat packing industry in the U. S. Department of Agriculture, was reported out this week by the House rules committee. The committee said that amendments agreed upon by Rep. Harold Cooley, chairman of the agriculture committee, and Rep. Oren Harris, chairman of the committee on interstate and foreign commerce, will be offered when the bill comes up for debate on the House floor. One of the amendments would permit the Federal Trade Commission to exercise a limited jurisdiction over meat packing. The FTC would be able to proceed at the wholesale level "if it determines that effective exercise of its power or jurisdiction with respect to retail sales" of meat, meat food products, livestock products in unmanufactured form or poultry products "is or will be impaired in the absence of the exercise of power or jurisdiction over all transactions in the commodities involved" in an investigation or proceeding. The amendment would require the Commission to give the Secretary of Agriculture notice of its determinations of this nature, and it would not be authorized to proceed if within ten days the Secretary notified the Commission that there was pending in his Department an investigation or proceeding dealing with the same subject matter. A similar provision would authorize the Secretary of Agriculture to take jurisdiction over margarine or retail sales by giving the appropriate notice to the Commission.

The O'Mahoney-Watkins bill (S-1356), which, as amended by the Senate agriculture committee, would give "concurrent jurisdiction" over packer merchandising practices to the FTC and USDA, is expected to come up for Senate debate next week. Among the latest groups to attack the concurrent jurisdiction proposal is the Corn Belt Livestock Feeders Association. "This legislation would merely turn a confused situation into a chaotic one, and in the end the livestock feeders would be severely affected because their customers would find it difficult to operate and be free buyers of the feeders' products," said Don Magdanz, executive secretary-treasurer of the association. The Corn Belt group supports the Cooley-Hill bill.

**The Freight Traffic** managers committee of the Transcontinental Freight Bureau, Association of Western Railways, has voted to extend for another year the lower westbound rates on fresh meats and packinghouse products that were put into effect for one year last August 15. Examiner Otto Hansen of the Interstate Commerce Commission, who conducted hearings on the rate situation, recommended in his report that the reduced tariffs be allowed to stand except for shipments to the Northwest. The time for filing exceptions to Hansen's report has been extended to June 2. Oral hearings on the exceptions and other issues are expected to be held on July 28 before the Interstate Commerce Commission in Washington, D. C.

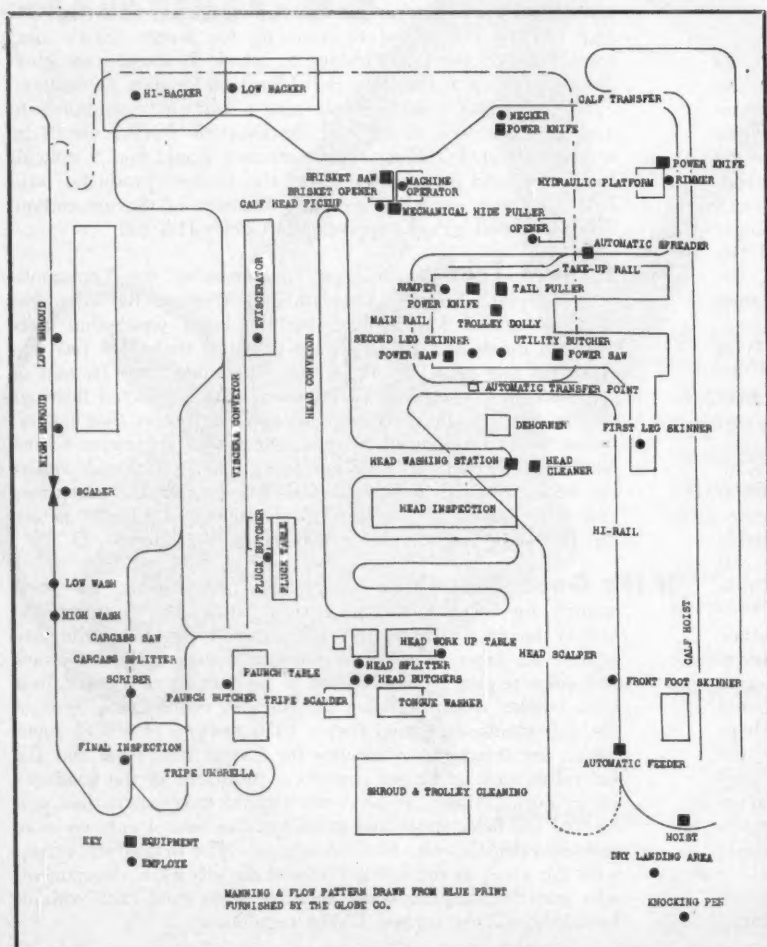
**If It's Good Enough** for the federal government, it's good enough for Newark, N. J., agreed Municipal Magistrate A. Milton Jacobs in dismissing complaints brought by the city against six meat canners for non-compliance with a Newark ordinance requiring a statement of ingredients on corned beef hash labels. Attorney Allen C. Mathias, representing four of the defendants, explained that a 1956 revision of USDA regulations set standards of identity for corned beef hash and the federal agency no longer requires a statement of the product's ingredients. Where, as here, the federal government has pre-empted the field, states and municipalities cannot enforce more restrictive regulations, Mathias argued. The magistrate agreed with this view, as did Louis Weiss of the city's law department, who said the complaints had been issued in good faith without knowledge of the revised USDA regulation.





**SIDE AND BACK** views of the new plant showing sidings, pens and (top) blank cooler wall. The latter is removable for later expansion.

## New Royal Plant at East St. Louis, Ill., is Among the First Constructed for On-the-Rail Beef Dressing



**C**ELEBRATING its fiftieth anniversary, the Royal Packing Co. of St. Louis has commenced beef slaughtering in its new East St. Louis plant. The firm had its beginning as a butcher shop under its president-founder, Harry Sokolik.

Designed by Henschien, Everds & Crombie, packinghouse architects and engineers, the plant is among the first constructed for dressing beef with the Globe Can-Pak system. The building is basically a single-level slaughtering unit constructed to handle both cattle and calves. The killing floor has steel-sashed window walls on two sides to provide the maximum degree of natural light to facilitate workmanship. One side of the cooler area has temporary walls so that cooler space can be expanded with minimum diffi-

culty. All inedible and hide operations are housed in the basement. Product comes to this lower level via chutes. Both cured hides and ground meat and bone scraps are conveyed to trucks or railroad cars. A concrete ramp leads into the basement for loading motor trucks with tallow and meat scraps.

The plant implements management's decision to provide its customers with better service. The company is essentially a carlot shipper of dressed beef in the top grades. Its former plant in St. Louis proper, which is being retained as a city sales unit, presented annoying transportation problems.

Since rail shipments account for about 70 per cent of its volume, management decided to build the new plant where the rail facilities were readily available—and then went one step farther and located it next to a car icing dock.

The firm has two rail sidings on its six-acre tract. On one, empties from the firm's fleet of 100 leased refrigerator cars are thoroughly cleaned and switched to the car icing dock next door. The cleaned and iced cars are spotted for loading on the other siding. The company can load three cars simultaneously.

The firm's fleet is being re-equipped with new steel-sheathed reefers that feature the company name in big bold letters. These well-maintained cars travel to the market centers

In the Pictures: 1. First of high platform butchers skins out free leg, flank and top of round. 2. High rail carries gammed leg into position for automatic transfer. 3. Floating rail is lowered so utility butcher can remove shackle from leg; limit switches restrict the rail's travel. 4. Butcher skins second leg. The dolly used to handle trolleys can be seen on platform at right.

the East and Southeast, and serve as moving billboards in these wholesale meat centers. Management believes that leasing cars assures their availability when they are needed to serve the firm's customers, says Joseph Sokolik, secretary, one of Harry Sokolik's two sons who are active in the business. The other is David, treasurer and manager of the East St. Louis plant.

The livestock pens can receive cattle either by rail or truck. Pens are located at one end of the building and from them the cattle are funneled into two knocking pens with air-operated gates. Once stunned, the shackled cattle are hoisted and picked up by the automatic rail conveyor feeder which begins their transportation through the Can-Pak system. The whole slaughter system was engineered, furnished and installed by The Globe Co., Chicago.

The conveyors are powered by a single variable speed drive. The line is housed in a 90 ft. x 81 ft. floor. The system is in its shakedown stage as the crew buildup and training are still in progress, says David Sokolik. The temporary wooden work platforms will be replaced with steel units when exact heights are determined.

Although operations began late last year, adjustments in chain assignments are made as the gang is enlarged when more cattle become available. The current temporary shortage of cattle has postponed the projected increases in slaughter, comments David Sokolik.

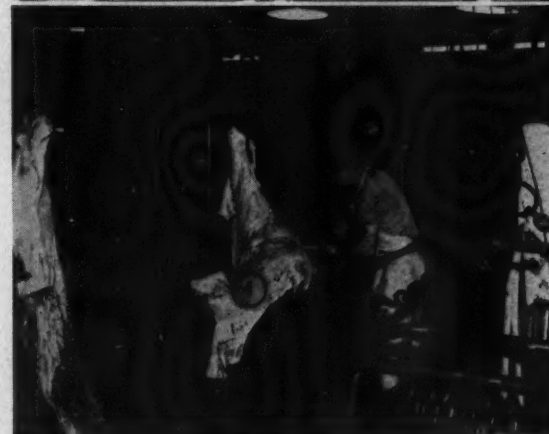
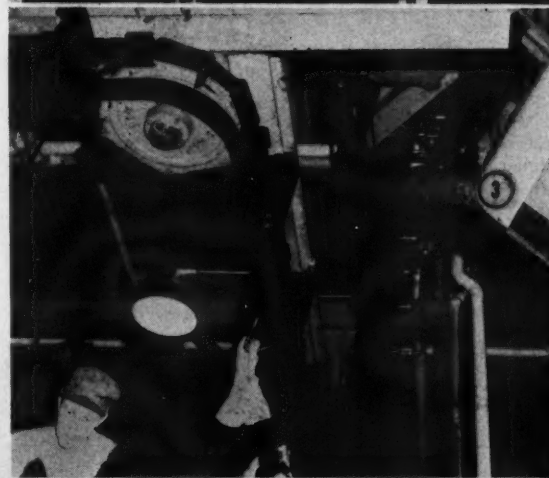
**OPERATION:** Cattle first pass the curbed bleeding area where two butchers stick, scalp and skin out the front feet. The carcasses then move past the station where another butcher removes the heads, dehorn them on a Globe press, places them on head conveyor hooks and flushes them with a high pressure spray. Stainless steel screens separate the heads to prevent soiling the cleaned heads with the spray. The water falls into a circular pan that drains into the sewage system. When running at maximum capacity, a tongue dropper and inspector will be stationed by the head conveyor and the cleaned and passed heads will travel to the workup section. Tongues are dropped while on the conveyor and pass through an automatic shower stall.

The headless cattle come to the first of the high platform stations at which the first butcher skins out the free leg, open the crotch, rims over the side to the flank and rims the top of the round.

The next butcher works between the two legging stations. He cuts off the first foot with a power saw, inserts the trolley in the gam and places it on the transfer pickup rail. Fingers on the chain of the 16-ft. high rail push the carcass into position for engagement by the main 12-ft. dressing conveyor.

After the beef carcass has been transferred, and the shackle freed, the high rail continues to carry the freed shackle to the dropoff conveyor that deposits it at the dry landing area. The high rail returns in a runaround flight to the automatic feeder station.

The same butcher removes bags, etc., and cuts the second foot with another power saw located at the other end of his work platform (see flow diagram). He also removes the shackle from the second leg when it arrives at the automatic transfer engineered by Globe for Royal. At this point limit switches coordinate the flow of carcasses so that only one is in position for the transfer. A floating section of the high rail is mounted on a piston



which, when activated, lowers the rail. While the piston is down and the chain is slack, the operator removes the shackle from the leg. The piston automatically moves the rail back into position for the shackle trolley to be pushed by the next high rail finger.

With the carcass weight supported by the gammed leg on the main dressing rail, the second leg is skinned by another butcher who also rims the flank and the top of the round and drops and ties the bung. The utility butcher cuts the skinned foot with a power saw.

At the next station a butcher inserts the trolley hook into the gam of the second leg and places it on a sloping rail with a weight-activated connection that brings the second leg onto the main dressing rail. A Jarvis power knife is used to rump the carcass to about 4 in. below the tail. The butcher also employs a tail puller to clear the tail.

While he is working on the rump, another butcher at a lower station rips open the hide and clears the shank and brisket. He rims the hide about 6 in. He also cuts off the front feet and deposits them in the chute at this point during the operation.

After leaving the butting station, the main conveyor is equipped with an automatic spreader which spreads the legs 3 ft. This aids in subsequent operations, particularly in siding, hide pulling and splitting.

Trolleys are lifted to the high work platform on a pipe dolly that holds approximately 100 trolleys. A portable electric hoist is used to lift the unit. The trolleys are collected on the dolly at the loading dock and are moved on it through the washing cycle. A portable electric hoist is used to lift the unit in and out of the various detergent, rinse and oil baths.

At the next station, a butcher on a hydraulic platform pulls the hide from the round and uses a Jarvis power knife to rim the sides toward the back and clear out the shoulder and brisket. He rims the hide another 8 in. The platform moves up and down as needed. Generally, the butcher is elevated to the top position and rides down with the platform as he clears the hide. The platform's rate of downward travel is adjustable.

The following butcher at floor level then skins out the

rosette and the neck section with another Jarvis knife.

After this procedure the carcass is ready to be handled by the hide puller.

The operator places the freed hide edges in the gripper arms and activates the unit; the hide is pulled by the gripper arms at the same time that the carcass is pushed forward by the back plate and held in position with the radial side support arms. The back plate and side support arms are adjustable for carcasses of different sizes. The movement of these two supports is coordinated so that they aid the pull of the gripper arms.

The hide pulling unit travels with the conveyor and returns to home position at the end of the pulling cycle.

The unit pulls the hide approximately 18 in. and clears it from the most difficult portion of the carcass, namely, the muscled side. It leaves about 8 in. of hide on the back.

At the next station the hide pulling machine operator opens the brisket with a B & D brisket saw, cuts the aitch bone if needed, and another butcher frees the hide from the lower back and rods and ties the weasand. The dropper clears the hide from the upper portion and drops it in the chute that discharges onto the inspection table in the hide cellar.

The carcass is then brought parallel to the inspection conveyor on which the eviscerator deposits the viscera.

The hood over the sterilization section of the viscera conveyor is equipped with an exhaust fan that reduces the amount of steam vented in the room.

The inspected viscera are separated into the pluck and paunch for workup.

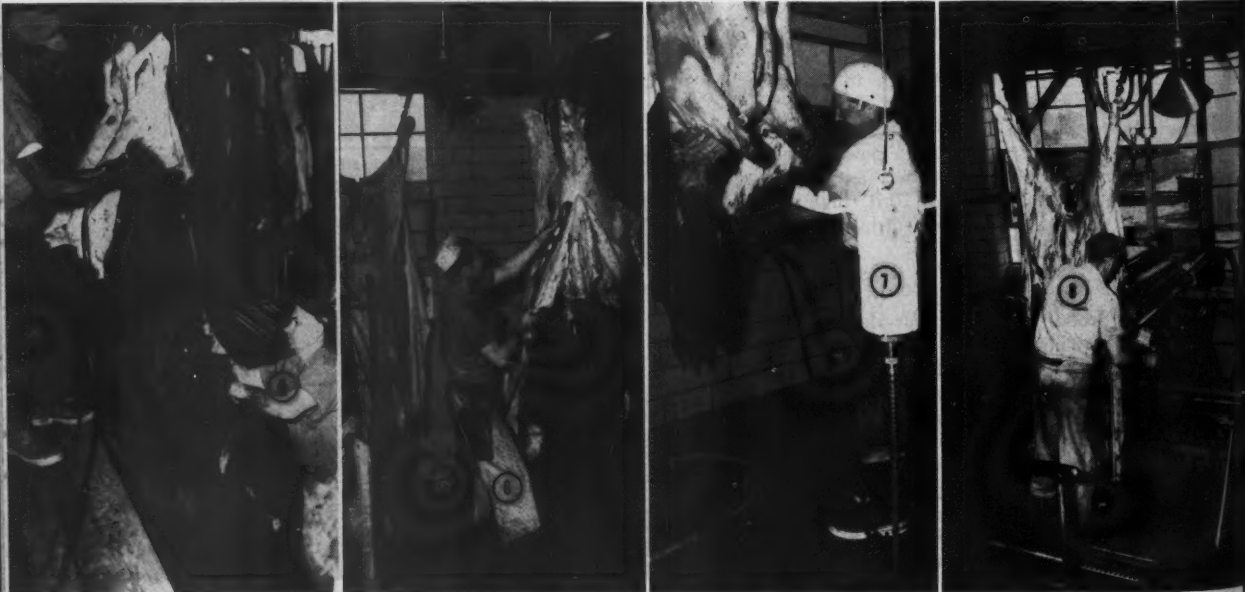
Fancy offal items are chilled in a blast freezer and packed in an adjacent cooler. A storage freezer with a capacity of 150,000 lbs. is located adjacent to the offal packing cooler and shipping dock.

The carcass is split with a B & D power saw, continues through the high and low washing and shrouding stations and is weighed and moved into the hot carcass cooler. The company will install automatic carcass washers in the near future, according to David Sokolik.

Management is well pleased with the performance of the new rail dressing operations, observes Harry Sokolik. The quality of workmanship has been materially improved

In the Pictures: 5. Rumper uses power knife; butcher on low platform rips open and rims. 6. Working on hydraulic platform,

butcher continues rimming. 7. Floor level worker skins out neck and rosette. 8. Pulling machine clears hide past the muscled side.





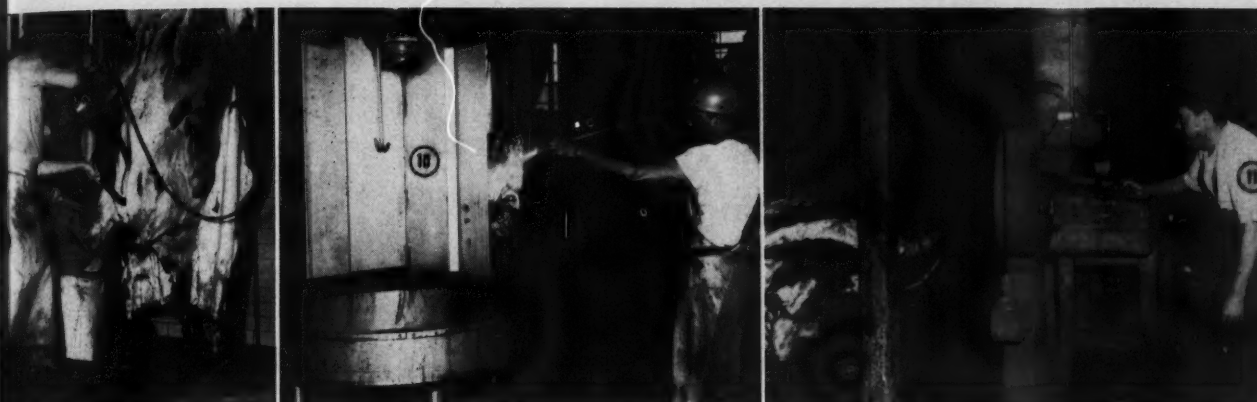
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as the butchers work in natural positions. There is no danger of soiling the carcasses and the percentage of cut hides has been drastically reduced.

The kill floor, which is tiled to ceiling height, is striking in its cleanliness since the rail dressing system eliminates much of the soil that has to be removed constantly in the average bed plant. Furthermore, there is virtually no product handling, asserts Jerry Sokolik, David's son, who is currently assigned to production. The offal and head items are moved by chute or conveyor to their proper workup stations. For example, the head inspection conveyor carries the head from the flushing stations to the head splitting station with its Carpenter-Hetzler splitter.

The kill floor has a high ceiling with windows on four sides. The high level of natural illumination is supplemented with reflector lighting spotted to the work areas. Adequate light assures good workmanship on the carcasses, declares Jerry Sokolik.

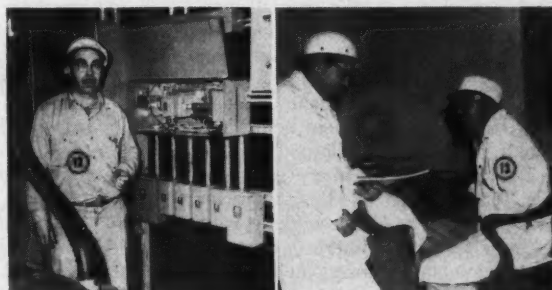
Calf slaughtering is done in the same floor area. After the calves have been hoisted, bled and washed, they are transferred to the beef dressing conveyor to facilitate the rest of the operations.

The overhead rail conveyor system is supported on its own steel beams. The two carcass chill coolers are equipped with Frick floor units. Cold air from the units is distributed through the whole cooler via a slatted wooden duct at ceiling level. This distributes an even downward flow of air through the whole cooler. From the chill cooler the carcasses are moved into a main holding cooler. The refrigerated shipping dock has three rail car loading spots and one for trucks. Each of the spots has a high and low run-down rail section. The shipping dock also has accumulator rails on which a shipment can be pre-assembled for rapid loading. Canvass door canopies extend to the refrigerator cars.

Hides are cured with brine. After trimming and inspection, the hides are chuted into the curing vat which has two rotating paddle wheels that keep the hides in motion and in suspension. It takes about 16 hours to cure hides in the vat, says Russell Lenz, hide foreman. Time controls on the paddles cut them out at 9 p.m. but kick them in for 10 minutes per hour thereafter to keep the hides in suspension. The salt consumption per hide is about the same as for the pack system, says Jerry Sokolik. However, the hides are fully cured and ready for shipment in a much shorter time.

The curing operation consumes about 4,000 to 6,000 lbs. of salt per day. Overflow is pumped to one of two Lixators, each of which holds a carload of salt, and is returned to the vat as 94° brine. The overflow drops from the vat top into a well and is drawn off by pumps from the upper level. Pumping from the top keeps hair,

In the Pictures: 9. Operator of hide puller also opens brisket with power saw. 10. Heads are screened to avoid cross splashing during washing. 11. Russell Lenz, hide curing foreman, tallies weight of a lot. 12. Lem Haskins, plant engineer, examines wiring of compressor controls. 13. Inspected slaughter figures are checked by Ben Gray, Royal personnel manager, and Dr. H. J. Osterholtz, MID supervisor, National Stock Yards station.



manure, etc., out of the pumps and has materially increased their life, reports Lem Haskins, plant engineer.

The following morning the drained hides are removed from cure and shelved for drainage and then are packed

JOSEPH SOKOLIK, secretary of the Royal Packing Co., maintains his office in the firm's original plant in St. Louis. This structure is being used as a city sales unit.



in grade lots. In packing, the hide is folded along its back on a horizontal plane and placed with the back side toward the pack. This pattern facilitates drainage.

A conveyor is used to transport the drained hides from the curing cellar to the railroad siding.

The inedible department is fully mechanized. Soft material is chuted to a Dupps hasher-washer and hard materials to a Mitts & Merrill hog; both discharge into a blow tank that holds a melter charge. The three Dupps 5 x 12

[Continued on page 26]

## Humane Slaughter

### Several New Stunning Methods Under Study by Meat Packing Industry

Senate Committee is Told by C. H. ESHBAUGH



**L**IVESTOCK stunning techniques developed by the industry in its search for improved slaughtering methods were evaluated by C. H. Eshbaugh, consultant to the American Meat Institute, in testimony last week at the Senate agriculture committee hearings on so-called humane slaughtering bills.

Eshbaugh, who retired last September after 48 years with Swift & Company, served for six years as chairman of the AMI's special committee on improved methods of slaughter and also was co-chairman of the joint committee of the AMI and the American Humane Association. Eshbaugh's statement before the Senate committee follows:

The committee on improved methods of slaughter of the American Meat Institute has been working with a committee of the American Humane Association to improve methods of handling food animals in meat packing plants and, in particular, methods used for rendering them unconscious before bleeding.

First work was on a method which could be applied readily to stunning of cattle as an improvement on the concussion method then in general use where a blow on the head was delivered by a hammer. A stunning tool has been developed which has given quite satisfactory results and can be used on cattle in most plants without any change in equipment or handling of animals. This tool was originally proposed by John Macfarlane of Massachusetts Society for the Prevention of Cruelty to Animals, who is a member of the joint committee of the American Meat Institute and the American Humane Association. It was developed by the Remington Arms Co., working in conjunction with the AMI-AHA joint committee at plants of AMI members. This stunning tool is now in regular use in about 200 plants. This method has been used in tests on calves, lambs and hogs, and these tests are still in progress. It is now in regular use on lambs and hogs in one plant. It is being used on large calves in a number of plants.

The Cash-X captive bolt pistol is in use in a number of plants for stunning animals. A blow of this tool is delivered by a bolt which penetrates the skull to cause unconsciousness. There are other tools available which use a penetrating bolt as a means of stunning. Some are cylindrical in shape and can be held in the hand for direct application to the head, as can the Cash-X captive bolt pistol. Others have a short handle designed for use on calves, lambs and hogs or a long handle for use on cattle. Either short or long handle tools may be used on any species. The Remington stunning tool with short or long handle can be used with either a mushroom-type stunning knob or a penetrator.

**ACCURATE PLACEMENT ESSENTIAL:** In stunning by means of a blow on the head, accurate placement is essential. This is true whether the blow be delivered by penetrating or non-penetrating stunning head tools. The power of the blow must be suited to the species of animal being stunned by means of varying power loads available from manufacturers of these tools. For example, the heavier loads are used for cattle and hogs, and the penetrating bolt requires less power than the non-penetrating head where the contact is on a much larger area than with the penetrator.

The choice of type of tool will be determined first of all by need for recovery of brains as edible product. Where the captive bolt type is used and the bolt penetrates the brain, the Meat Inspection Division has ruled the brain to be inedible because of presence of skin and bone introduced at the time of penetration of bolt. This applies to all species and is a serious disadvantage.

The mushroom-type stunning head does not penetrate. It is being used very extensively for stunning cattle, with good results. Bleeding into the brain is no worse than with the old type hammer, allowing recovery of brains as edible product. There is no penetration of the hide at the point of impact. For bulls and hard-boned cows there is a modified form of

mushroom head known as a combination knob which carries a short penetrating bolt projecting from the face of the knob. This penetrates about 1½ in., being stopped by the flat surface of the knob. It offers the advantage of the penetrating bolt for hard-headed cattle together with the stunning effect of the flat surface as it contacts the head. Since there is penetration of the cranial cavity, the brain may not be recovered as edible product.

The captive bolt is used on cattle in many plants with satisfactory stunning results. The brains are not edible product, and there is a hole in the hide at the point of impact. This type is available with pistol grip, as a tool to be held in the hand, or with short or long handle. The longer penetrating bolt is sometimes used at the base of the skull. If properly placed, it stuns satisfactorily but occasionally is not readily withdrawn as the animal arches its back in falling after receiving the blow.

**CALVES AND LAMBS:** Stunning of calves and lambs parallels that of cattle but requires a blow of much less force. Calves are best stunned by a non-penetrating blow at the back of the head which minimizes breakage of bones of the skull and bleeding into the brain. A penetrating bolt may be used on top of the head, in which case the brain is not available for food and there is a hole in the head skin. Medium and heavy weight calves can be stunned without serious difficulty. Light weight calves have little resistance to a stunning blow, however light it may be. There is often severe damage to the head and to the meat of the neck when light weight calves are stunned, and this damage results in trimming losses.

Average lambs may be stunned satisfactorily by either type blow on top of the head, but again brains are lost to inedible if a penetrator is used. Light lambs are difficult to stun without damage to the head and resulting trimming losses. Heavy sheep with a considerable growth of wool on the head require a pene-

[Continued on page 26]



ABOVE: Standish Bradford of South Hamilton, Mass., showing cow and calf of historic Devon breed, first brought to America by the Puritans in 1623. Since full-grown cows weighed around 600 lbs. when the Puritans landed, the contrast between cow and calf demonstrates increase in stature during three centuries in America.

LEFT: Dr. Walter N. Merrill (right), director of Essex Institute, Salem, Mass., displays only known portrait of William Pyncheon, first American meat packer, to Bertram C. Tackeff (left), vice president of New England Provision Co., Boston, and New England director of American Meat Institute, and John Buckley, AMI representative.

## Executives Go Back to Industry's Birthplace

**B**ACK TO THE BIRTHPLACE" will be the motto for 70 executives of U. S. meat packing firms when directors of the American Meat Institute convene for their spring meeting at the Hotel Somerset in Boston on May 13. The American meat packing industry was born on the banks of the Connecticut River near Springfield, Mass., in the 1640's. The first American cowboys roamed Boston Common 303 years ago. Meat packer Samuel Wilson, the original of "Uncle Sam," was born in Arlington, Mass., in 1766.

Presidents and chief executives of many national, regional and local meat packing concerns will join executives of New England meat companies for three days to visit the Down-East shrines of their industry, inspect modern processing facilities and discuss scores of national problems and challenges confronting producers and meat processors.

"This will be, insofar as we can determine, the first major pilgrimage by leaders in the meat processing industries to our venerable homeland," Homer R. Davison, president of American Meat Institute, announced from the trade association's national headquarters. "In recent years, members of our board of directors have made it a practice to hold the spring meeting in various meat production and distribution centers. This enables us to acquire greater familiarity with

regional facilities and local problems that exist across the continent.

"We have long anticipated this homecoming to New England," he went on. "The multitudinous problems associated with providing 154 lbs. of meat and sausage per year to every American, plus the potential markets for leathers, chemicals, medicines and 500 other by-products from livestock, have urged us west or south. Now, in 1958, we are truly delighted to look homeward . . . for nostalgic as well as economic reasons. The New Englander is a historic gourmet of quality meats. His hearty appetite and inventiveness perpetuated through the centuries, gave our nation many of its favorite foods.

"This same inventiveness gave birth to our industry in the 1640's when William Pyncheon, founder of Springfield, Mass., erected America's first packing plant and sailed his ships down the Connecticut with supplies of corned beef and salt pork for the West Indies. It will be an exciting experience for every AMI director, from California, the Northwest, the Deep South and the Great Plains, to make this pilgrimage back to the homeplace of meat packing."

Mementoes of "the old home place," and the pioneer years of the industry, will be in prominent display at the Hotel Somerset during the sessions. A portrait of William Pyncheon, the first American meat packer, will hang

above the chairman's rostrum. It was copied, in color, from the only known life painting of Pyncheon, who was also first treasurer of the Massachusetts Bay Colony. The original, hanging in the Essex Institute at Salem, Mass., was made available to AMI representatives by Dr. Walter N. Merrill, director of the Institute, and Stephen Phillips, trustee.

Standish Bradford of Boston and South Hamilton, will bring prize animals from his herd of Devon cattle to Boston so that the AMI board can see examples of the pioneer strain that participated in Boston Commons' first trail-drive in 1655. This is an incident believed to mark the official "birth" of the American cowboy. Devon cattle first landed at Plymouth in 1623 and were the principal breed in use when William Pyncheon founded Springfield. John Pyncheon, William's son, is credited with making the first commercial trail drive of cattle when he and neighbors, dressed in the moosehide equivalent of "chaps," herded stall-fattened cattle from Springfield to Boston Commons.

Ranking in interest at the meetings will be photographs and mementoes dealing with the life of Samuel Wilson, the Arlington, Mass., boy who became beef provisioner to the U. S. Army camp at Greenbush, N. Y., during the War of 1812. From the "U.S." symbol on Wilson's beef bar-

[Continued on page 36]





TOP LEFT: President Laddie Cimpl checks plans for future expansion of the plant. TOP CENTER: Superintendent John Cimpl shows how each piece of ring product is individually tagged before being placed in a vacuum pouch. TOP RIGHT: Strip loins are vacuum wrapped in preparation for ageing. After the loins have aged for three weeks, they are cut into 8-oz., 1/2-in. steaks and cartoned. The modern plant is framed in trees and landscaped.



## Cimpr's Plant Stands Out in

## Yankton, the Representative All-American City

**M**ILESTONES in creative effort are being established this year by both the Cimpr Packing Co. and its home city of Yankton, So. Dakota. The plant celebrated ten years of successful growth with an open house on April 13. The city was recognized early this year as a representative All-American City and awarded high honors by the National Municipal League and also by *Look* magazine.

Citation of Yankton for "energetic, intelligent and purposeful" effort might also be extended to the plant, since Cimpr's is a neat and progres-

sive small midwestern packinghouse.

Located near the Nebraska line on the north bank of the Missouri River, the plant lies close to highway No. 50 leading toward Sioux City. Viewed from the highway the landscaped structure appears to resemble an office building or research laboratory rather than a meat plant. The building was designed by the architectural firm of Willis Regier, Omaha, entirely to federal specifications, and is flanked by main line railway tracks and located next door to an independent livestock yard.

Stemming from the enterprise of a

father and six sons who owned and operated a string of retail markets for many years, the Cimpr Packing Co. was started in 1948 when two of the sons decided to enter the wholesale meat business. At that time, the present officers, Laddie E. Cimpr, president and general manager, and John, vice president and superintendent, constructed and put into operation a 40 x 80 ft. brick and concrete plant. Cattle were dressed and cooled on the first floor and volume consisted of 25 cattle and 25 hogs a week. Sausage processing, which was previously done on a small scale in the back of a downtown market, was moved to the plant in 1952. A one-story 50 x 54 ft. structure was added in 1954 to house an office, fabricating and shipping room and employees' welfare facilities and an enlarged sausage kitchen and processed meat cooler in the basement. Last year the stock pens were rebuilt with concrete corners and aluminium gates.

During its short life the plant has been continually remodeled and re-equipped to keep up with current trends. Slaughter now amounts to 200 cattle and 200 hogs and over 30,000 lbs. of sausage is made weekly. Future plans call for building a freezer



**KNOCKER'S** platform is located on the front of the knocking pen. This not only saves space in the one-bed layout, but also saves the knocker many steps and permits him to do much other useful work on the killing floor. During hog slaughter the knocking pen gate is raised so that the animals come onto the slaughtering floor through this opening.

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**SLICEABILITY** is an excellent measure of the quality of a ham. When the curing pickle contains Curafos, sliceability is improved . . . you get a firmer, juicier ham, more premium slices, less scrap and a brighter, more stable color.



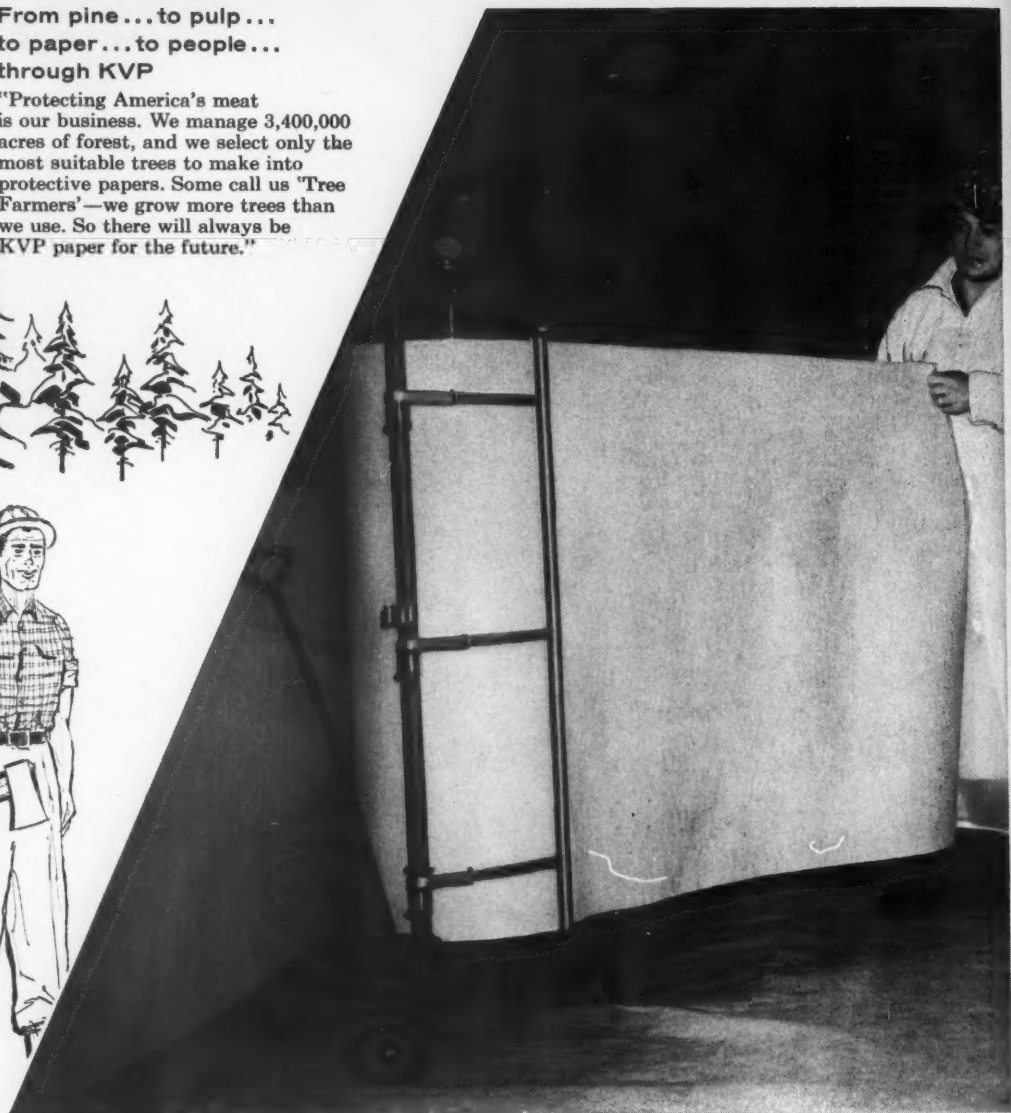
## CALGON COMPANY

DIVISION OF HAGAN CHEMICALS & CONTROLS, INC.  
HAGAN BUILDING, PITTSBURGH 30, PENNSYLVANIA  
DIVISIONS: CALGON COMPANY, HALL LABORATORIES  
IN CANADA: HAGAN CORPORATION (CANADA) LIMITED, TORONTO  
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From pine... to pulp...  
to paper... to people...  
through KVP

"Protecting America's meat is our business. We manage 3,400,000 acres of forest, and we select only the most suitable trees to make into protective papers. Some call us 'Tree Farmers'—we grow more trees than we use. So there will always be KVP paper for the future."



## You get **low cost** protection for your meats when cars are lined with **KVP** whalehide

Line your cars and trucks with 40 lb. KVP Brown Puckered Whalehide. These big, 3750 foot long rolls are 42 inches wide. One roll lines 50 average freight cars.

With KVP Car Liners the loading operation is not only fast—it is economical as well. Takes only two men to do the job.

Your meat arrives clean, bright, and attractive when you rely on KVP Whalehide. This tough, car liner paper never turns pulpy. Never breaks due to moisture or curing solutions. Even rough handling during the loading operation

cannot result in splinters damaging the meat. You get maximum protection with KVP Whalehide.

Let us send you samples and complete information. Let us prove that you can increase yearly profits substantially with KVP Whalehide. Write us today.

**Other KVP Paper for Packers:** Genuine Vegetable Parchment • Prosperity Waterproofed • D-O-K Waxed • Market Paper • Strip Laminated Smoked Meat Papers • Oiled Papers

THE KVP COMPANY



KALAMAZOO, MICHIGAN



and enlarging shipping facilities. Consideration is also being given to acquiring federal inspection.

At the front of the plant a short flight of concrete steps rises between elevated planted areas to an "Armorialite" glass-paneled vestibule. The entrance and office windows are shaded by a long 6-ft. deep decorative canopy. The general office is finished with cream glazed tile from floor to ceiling; floors are rubber tile while the ceiling is of soundproof tile containing recessed fluorescent lights. Walls of private offices are paneled with natural pine.

Back of the inner wall of the office is a 32 x 38-ft. fabricating and shipping cooler separated from the killing floor, carcass coolers and employees' welfare facilities by a long hallway terminating at the east side of the building in a fresh meat shipping dock. Ceiling and floor construction is basically of 6 $\frac{1}{2}$  x 10 x 16-in. precast concrete Flexicore slabs supported by steel cross members. Top and bottom waterproof membranes protect 4 in. of cork which is topped with 4 in. of reinforced poured concrete finished with non-skid emery powder.

The 24 x 36-ft. killing floor is compactly arranged, and hogs and cattle are slaughtered on alternate days. All animals enter the dressing floor through the gate leading to the knocking pen. During hog operations the pivoted side gate of the knocking pen is secured in open position. This provides plenty of clearance for hogs to turn at a right angle and continue along the wall to the opposite side of the room.

Cattle slide from the knocking pen to be hoisted and pass down a single-bed setup parallel to the pork line. At the knocking pen the knocker's metal platform and access steps are welded to the outside of the pivoted side gate. This arrangement saves space and allows the man who knocks to do several later jobs in a limited area.

The sausage kitchen is located in the forepart of the basement. The processed meat coolers have their own concrete shipping dock in T-shape which is accessible by a paved ramp from the street.

Equipment in the kitchen is largely of John E. Smith's Sons Co. manufacture with TY-linkers and other modern machinery. New air-conditioned Atmos smokehouses have temperature control and recording by Partlow instruments.

Under the company's "Sunshine" brand, the firm manufactures 26 different sausage items and specializes in products most readily salable in the region without attempting to



STOCK PENS have been renovated with concrete posts and light aluminum gates.

meet competition all along the line with excessive variety, explains Laddie Cimpl.

Unusual sausage items include a "Jetrince" (Bohemian) 1-lb. ring made somewhat like liver sausage but with a distinctive flavor and a marbled cross section. "Beer-snack" is a summer sausage stuffed in straight beef middles to average 1 $\frac{1}{2}$  lbs. and is hung for 48 hours before being given a 72-hour cool smoke. A blood sausage is made with barley and stuffed in beef rounds to make 12-oz. rings. All rings are Cryovac-wrapped

before shipping. Bologna is made in only one grade but put up in a number of different styles. A Bohemian "wiener bologna" is stuffed in beef casings and linked seven pieces to the pound. Jumbo bologna is made both fine and coarse ground. A "shortie" bologna is stuffed in beef rounds and tied in 3-in. links.

The firm specializes in Prime and Choice beef; Prime is sold as "Sunshine" brand and Choice is designated as "Dakota" brand. Carcasses weighing from 300 to 400 lbs. sell well. Particular attention is given to primal cuts, fabrication and portioning. In the preparation of strip loins for the production of 8-oz. steaks, well-trimmed boned loins are Cryovac-wrapped in clear bags and aged for three weeks at 38° F. The resulting  $\frac{1}{2}$ -in. steaks are individually wrapped and packed in 10-lb. cartons. Veal cutlets are packed 40 to a 10-lb. box and "dinner steaks" are made from top rounds and cut in 5-, 6- and 7-oz. pieces. Ground beef patties and "quickie" steaks in 2- and 3-oz. portions are formed by Hollymatic machines.

Advertising in this sparsely-settled part of the country is done largely by radio, point-of-sale spreads and personal contact. Deliveries are made over a 200-mile radius in the southeastern part of the state. Under a current sales promotion plan, salesmen are given credit on a profit-tonnage basis as well as for increasing volume. Distribution is handled in International trucks equipped with Fruehauf bodies and Thermo-King units.

## Frozen Meat Clawed Into Chunks by Machine

Blocks of frozen meat are broken into chunks of approximately 1-in. size by a new machine, the "Rotoclaw," in the sausage department of Patrick Cudahy, Inc., Cudahy, Wis.

The unit is a companion to the "Rotocleaver," which has been used by the company for several years to reduce frozen meat for sausage and canning purposes. While the Cudahy

PLANT ENGINEER Robert F. Lex and Van Kosmatka, project engineer, Patrick Cudahy, Inc., are examining chunks of meat clawed from a frozen solid block by a new machine. The chunked meat, which is suitable for use in dry sausage and other products after grinding, drops from the machine into sausage truck.



staff has been pleased with the performance of the Rotocleaver, it reduces the meat into particles too fine for use in dry sausage.

The 1-in. chunks produced by the new Rotoclaw can be fed through a



**PNEUMATIC LIFT** is dumping load of frozen meat into hopper of the new machine.

grinder to get the coarse cut material used in dry sausage.

An air-operated lift bucket dumps the charge of frozen meat into the hopper of the machine. The hopper can handle blocks of meat as large as 10½ x 22 x 30 in. Only one man is needed to handle the whole operation in the Wisconsin plant.

The frozen meat arrives in a fibre-board container. It usually takes longer for the operator to remove the meat block from the box than it does for the Rotoclaw to chunk the meat. The machine can easily keep pace with several loaders. Once the meat falls into the hopper, it is held in the vertical position for rapid reduction by a spring pressure plate that is pushed open by the force of the drop.

The reduction shaft, which is powered by a 10-hp. electric motor, has eight 1-in. teeth. The pitch of the teeth can be adjusted to obtain bigger chunks. The shaft turns at 38 rpm. and the teeth claw into the frozen meat block. The freed pieces fall into a sausage truck; the unit is mounted on a frame with a 38-in. clearance below.

The older Rotocleaver has required little maintenance, reports Lex. On one occasion the knives encountered a beef hook in a block of frozen meat. While they made a lot of noise as they hit the hook, the knives were not damaged. The hopper, which is

hinged, can be tilted back to expose the cutting section for cleaning.

The units handle the frozen meat blocks as they come, says Lex. There is no need to temper the blocks with the additional handling and refrigerated space needed for such an operation. Soluble proteins in the meat are conserved.

Both the Rotocleaver and Rotoclaw are manufactured by A. W. Hughes, Bensenville, Ill.

### **AMI Charges FTC Ruling Is 'Compounding Confusion'**

A recent decision by a Federal Trade Commission examiner is "compounding the confusion" now existing in the U. S. Senate over pending legislation to transfer jurisdiction of the meat packing industry from the U. S. Department of Agriculture to the FTC, the American Meat Institute has declared.

As reported in the NP of May 3, examiner Frank Hier ruled that Giant Food Shopping Center, Inc., Washington, D. C., is a meat packer and subject to the exclusive jurisdiction of the USDA simply because the food chain recently purchased 100 shares of Armour and Company stock.

"Situations of this kind have led some legislators to believe that a new law should be passed to place the meat packing industry under the FTC., instead of the Department of Agriculture where it has been for almost 40 years," the Institute said. "A recent bill voted affirmatively by the Senate agriculture committee confuses the matter still further by placing jurisdiction of meat packers' trade practices under both government agencies."

### **Employer-Financed Pension Plan Adopted in Seattle**

Agreement has been reached on a new pension plan for 3,000 employees of Seattle area packinghouses. Members of six locals of the Amalgamated Meat Cutters and Butcher Workmen are involved in the pension plan, which will be financed entirely by contributions from employers.

Effective July 1, the new plan provides maximum pensions of \$45 a month and disability and other benefits. Charles J. Mentrin, international vice president of the union, said that a major objective is to get pensions for our 9,000 members in Washington.

Areas included in the new pension plan are Everett, Ellensburg, Yakima, Tacoma and Seattle. Provisional salesmen and sausage plant workers in Seattle also will come under the plan.

### **Packer-Level Improvement In Hides to Be NHA Topic**

Meat packers and renderers from six states are especially invited to attend the north-west regional meeting of the National Hide Association to be held on Friday evening, May 23, and all day Saturday, May 24, at the Hotel Nicolet, Minneapolis, the NHA has announced. The region includes the states of Minnesota, Wisconsin, North Dakota, South Dakota, Iowa and Nebraska.

Theme of the meeting will be "Hide Improvement at the Meat Packing and Rendering Levels." Informal gatherings in hospitality rooms are planned for Friday evening.

The regional convention proper will get underway with a "Continental Breakfast" at 8:30 a.m. Saturday. A round-table discussion of the convention theme is scheduled to begin at 9:30 a.m., with Jack Weiller of Jack Weiller & Co., as moderator.

Panel members will include: Clarence Wold, Marshall Processing Co., Marshall, Minn.; Clifford Stevens, Stevens Hide & Brokerage Co., Owatonna, Minn.; Claude Beager, assistant general manager, Central Bi-Products, Inc., Redwood Falls, Minn.; Carl Weeks, Wishner Weeks & Co., Inc., Milwaukee; Owen Fleming, National By-Products Co., Inc., and a large independent packer.

Key speaker at the Saturday morning session will be Dr. W. J. Aunan, animal husbandry department, Agricultural Institute, University of Minnesota, who will discuss a subject related to hides. Several new films on the hide industry also will be shown.



**DR. AUNAN**

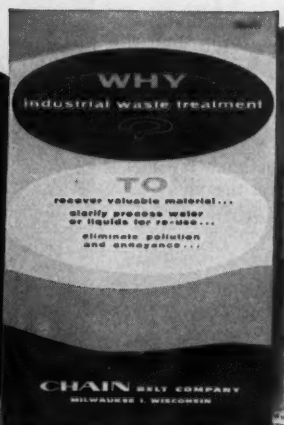
### **Soap Use Off, Detergents Up**

Civilian consumption of soap has declined steadily since 1944, while that of synthetic detergents has climbed about equally as fast, according to the U. S. Department of Agriculture. Declining from its 1944 high of 29 lbs. per capita, disappearance of soap last year was only 8 lbs., while that of synthetics rose from 1 lb. in 1944 to 20 lbs. last year.

### **Ascorbic Acid in Michigan**

Governor Williams signed into Michigan law a bill to permit ascorbic acid to be used in meat loaves, liver sausage, head cheese and sulze.

If you  
can spend  
15 minutes



## YOU CAN SAVE...

...who can tell how much money, or time or trouble? This informative little booklet (reading time: 15 minutes) gives you a quick, complete picture of the importance of industrial waste treatment equipment... shows how you can recover valuable materials, clarify process water or liquids for re-use, eliminate pollution and annoyance!

In concise, factual style, this booklet tells the "why" of industrial waste treatment and the "how" on Rex® Industrial Waste Treatment Equipment... how it can save you important money, save water, eliminate annoyance.

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# CHAIN BELT COMPANY

MILWAUKEE 1, WISCONSIN

District Offices in all Major Cities



## Royal Operating Plant at East St. Louis

[Continued from page 17]

melters are equipped with the dump type percolator baskets which discharge into a screw conveyor, the first leg of a system that carries the meat scraps past a metal separator to the Anderson Expeller and the pressed material to a feed manufacturer's truck parked on the concrete apron.

The basement also houses the power section. Two 62-ton Frick booster compressors are used for the sharp freezer. The plant employs the Watkins liquid return system. The compressors are monitored by Minneapolis-Honeywell units that control suction pressure within a 2-lb. range, says Haskins. The control cuts cylinder banks out or in on the nine-cylinder centrifugal compressors.

The shell and tube condenser located in the compressor room is cooled by water pumped from the firm's deep well. The same water is used to condense vapor from the cookers and then as a spray in the hasher-washer. This three-in-one use of the water reduces the pumping requirements, comments David Sokolik.

The boiler room has a 500-hp. Powermaster package boiler and a two-in-one Killegrew hot water heater which



**FATHER-AND-SON** team concerned with new plant operations consists of David Sokolik, treasurer and plant manager, and his son Jerry.

raises water to 120° or 180° F. An Ingersoll-Rand unit supplies compressed air at 52 cfm.

Company offices and the MID inspectors' offices are at the front of the building. Management plans to landscape the grounds to give the plant a pleasant setting.

## Slaughter Methods Progress

[Continued from page 18]

trator to avoid repeating the blows.

Stunning of hogs has presented more difficulty than stunning of other species. There is a fatty layer between the skin and the bone of the skull and also at the back of the neck which absorbs the blow and, therefore, a force is required approximating that for cattle whether penetrator or non-penetrating stunning methods are used. Because of the fatty tissue directly under the skin on the head, there is more bruising and some trimming is required. This amounts to about 4 oz. per head for non-penetrator and about 2 oz. for penetrator stunning of hogs.

A mushroom-type knob of larger diameter than that used for cattle will stun hogs satisfactorily, but accurate placement of the blow is most important. A penetrator will stun satisfactorily, but there is often more difficulty in removal of the penetrator if the longer shafts are used. There is some bleeding into the brain with

non-penetrator stunning and loss of the brain for food if the penetrator is used on the animal.

In addition, there is occasional slight hemorrhage in the diaphragm and abdominal wall, the cause of which is not well understood. While it is believed to be due to delay of several minutes between stunning and bleeding, it has been shown that it does not always occur when there is unusual delay and it sometimes occurs when there is no delay. Its possible seriousness requires thorough investigation to determine the cause of this hemorrhage and means for its prevention.

**ONE BLOW NOT ALWAYS ENOUGH:** In the work done to date in the stunning of animals in both plant operations and in test work, it has not been possible to stun all animals with one blow whether penetrating or non-penetrating tools are used. This was true even when great care was taken in placement of the blow and when heavier than usual power loads were used.

In regular operation there also is



**AIR DISTRIBUTION** in hot carcass cooler localizes and quickly eliminates the warm vapor from the incoming beef carcasses.

Plant construction is of reinforced concrete throughout with smooth brick wainscoting and liberal use of glazed tile. Employee dressing and comfort facilities are located in the basement.

A modern plant with room for expansion, which is located close to a major terminal market with adequate shipping facilities, should experience continuing growth, says founder Harry Sokolik, who is a regular cattle buyer for the company.

The slaughtering facilities will permit a marked increase in the firm's production volume and cooler space can be added as part of an integrated master plan.

Equipment credits: Killing floor equipment was supplied by The Globe Co., Chicago; the rendering equipment by The Dupps Co., Germantown, Ohio; Frick refrigeration equipment was furnished and installed by L. V. Fleiter Co., Inc., St. Louis, and the insulation work was done by Armstrong Cork Co., Lancaster, Pa.

an occasional miss due to an unanticipated move of the animal's head or failure in judgment of the operator for placement of the blow for a particular animal. Some time is required to train new operators in the care of stunning tools and in their proper use. During this period, there will be more than the usual number of animals requiring more than one blow.

There are no dependable figures available at this time for the number of calves, lambs or hogs per hour which can be stunned and handled through existing shackling pens. It is believed that if regularly supplied with animals, one stunner operator can handle up to 200 animals per hour through present pens capable of handling that number without stunning. Any considerable increase above that figure would require changes in layout to include conveyor or handling of live animals to the stunning position. Details would have to be developed for each installation at higher speeds.

The stunning of calves, lambs and



hogs will require one additional operator if done in existing pens at rates of 200 animals per hour. No additional operator is required for cattle where the man who handled the stunning previously has now been furnished an improved tool.

#### DEVELOPMENT TAKES TIME:

Work is in progress on a new stunning tool powered by compressed air. This has been tried on a small test basis and, it is expected, will soon be ready for large scale tests. This has been in development for more than a year and is an example of the time required for design and development of tools of this nature. The Remington stunner required nearly two years for development to its present basis.

Carbon dioxide immobilization for hogs is in use in a number of plants. It is expensive in installation and usually requires major changes in layout for its installation. This is particularly true when installed in existing plants. The unit, as designed by Geo. A. Hormel & Co., will handle heavy hogs without difficulty and at volumes required for large plants.

There has been no mention of electrical stunning. Witnesses who have testified in previous hearings have thoroughly explored this subject. During the late 1920s, work of the American Meat Institute committee was concentrated on electrical stunning methods. During the war years, all effort was directed toward war needs. In recent years, consideration has been given to a number of methods for rendering animals unconscious before bleeding, and concussion stunning appeared to offer promise for early accomplishment.

Developments in the stunning field have been greatest in the last two years, and this is a method applicable to very small and medium-sized plants as well as to large plants with minimum new investment cost. There is more work to be done in its application to small calves, lambs and hogs, but it is now under way in plants of Institute members.

#### Federal Meat Inspection Is Granted to Seven Firms

The Meat Inspection Division has announced the granting of federal meat inspection to the following firms: National Dairy Products Corp., Mattis and Bradley sts., mail, P. O. Box 208, Champaign, Ill.; Barkel Meat Packing Co., Inc., 3451 Frankford ave., Philadelphia 34, Pa., and Kneip Packing Co., 1421 Illinois pkwy., Elgin, Ill.

Also, The Great Atlantic & Pacific

Tea Co., Elmsford, N. Y.; Andersen Foods Division of Heublein, 151 Commonwealth dr., mail, P. O. Box 487, Menlo Park, Calif.; Neto Sausage Co., Inc., 740 Harrison st., Santa Clara, Calif., and Burns Food Products, Inc., 11710 Goodwin st., Detroit 3, Mich.

Inspection has been withdrawn from Atlas Packing Co., 4709 Brooklyn ave., mail, 3501 E. Vernon ave., Los Angeles; Valentine's Meat Juice Co., 1600 Chamberlayne ave., Richmond 22, Va.; Weaver Meat Products, Stuarts Draft, Va., and Regal Packing Co., 1177 Beecher st., San Leandro, Calif.

#### Materials Handling Show Expected to Draw 18,000

Approximately 18,000 executives and engineers from 25 countries are expected to attend the National Materials Handling Exposition at the Public Auditorium, Cleveland, June 9-12, according to Clapp & Poliak, Inc., New York exposition management firm producing the event.

Equipment valued at more than \$5,000,000 will be on display, with about 200 companies showing some 6,000 products. Exhibits will emphasize handling techniques and systems designed to reduce the cost of moving materials and products from the receiving lines through production and into distribution. More than 100 types of equipment will be shown.

Concurrently with the show, the American Society of Mechanical Engineers will sponsor a conference on the subject of materials handling.

Advance registration cards, hotel information and details of the show and conference may be obtained by writing Clapp & Poliak, Inc., 341 Madison Ave., New York 17, N.Y.



SILVER-TRIMMED stainless steel Carvel Hall food server, retail valued at \$3.50, is being offered by Armour and Company, Chicago, for \$1 and tab from any Armour Star lard carton. Premium is featured in May national magazine advertising of firm's shortening.

## Flashes on suppliers

**FIBERBOARD PAPER PRODUCTS CORP.:** Creation of a new operating division to co-ordinate the three west coast packaging divisions was announced by WILLIAM L. KEADY, president. JACK H. GRANT has been appointed general manager of the new division. H. H. ROBBINS has been appointed general manager, Central Packaging division. L. W. REED has been appointed manufacturing manager, Central Packaging. Company headquarters are in San Francisco.

**THE YALE & TOWNE MANUFACTURING CO.:** PHILIP R. VAN DUYN, JR., has been designated branch manager of the New York Yale Materials Handling division, according to an announcement by CLYDE R. DEAN, JR., general sales manager. The branch headquarters is in Long Island City.

**DIVERSEY CORP.:** This Chicago well-known manufacturer of chemical products has opened a new \$750,000 plant in Clarkson, Ontario, Canada, it was announced by H. W. KOCIA, board chairman. The new structure represents the third major addition in the company's international expansion program during the last four months.

**OLIN MATHIESON CHEMICAL CORPORATION:** National sales headquarters for the Olin Aluminum division have been moved to the newly completed office building at 400 Park avenue, New York.

**RECOLD CORPORATION:** The appointment of Kleinman Brothers, Inc., of Baltimore, Md., as wholesale distributor for Recold air-conditioning and commercial refrigeration products, has been announced by Recold president H. T. JARVIS.

**CHESLAM DIVISION, ST. REGIS PAPER CO.:** The appointment of LEONARD S. SALITERMAN as a mid-western distributor has been announced by this Yonkers, N. Y. firm. Saliterman will make his headquarters in Minneapolis.

**HOFFMAN-LA ROCHE, INC.:** A realignment of executive personnel has been announced by the firm's board of directors. PAUL J. CARDINAL steps up to vice president in charge of industrial relations, and ROBERT W. SMITH has been promoted to general manager of the vitamin division of the chemical organization.



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Y 10, 1958

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Meat Materials &  
Cuts Our Specialty  
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**DISTRIBUTORS**  
all New  
Watkins 3-4630  
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all New  
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every From All Sibley Markets

**MEAT**  
and Food  
TRubridge 6-1000

**"The Home of  
Meats Since 1868"**  
U.S. Government Inspected  
Home-made Corned Beef  
Sausage Products  
all Cooked & Smoked meats  
Wholesale Only  
Luzon 6-1100

**MEATS, INC.**  
All meats and poultry  
Hotels • Clubs  
Schools • Institutions  
Home  
Trade picks for home freezing  
where your meat comes  
**HERE TO BUY**

MAstons 1-200  
Monte 1-110  
Howard 1-110  
Luzon 6-1100

TRubridge 4-733  
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## Meat Markets—A List Arranged By Districts (61)

For your convenience when seeking a  
meat market in a specific neighborhood,  
those listed below specialize in serving  
various districts in the Metropolitan area,  
as indicated.

### ALLENDALE PARK

#### ARVO MEATS

### Serving the Entire FAR WEST SIDE

Skinned Wieners • Sausages • Corned Beef  
Boiled Ham • Doney Ham

MAstons 1-200  
Monte 1-110  
Howard 1-110  
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TRANSPORT SUPER ALL TRACTION

# Firestone

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Whether you operate one truck or twenty trucks, you can't buy a tire that costs less per mile than Firestone. Billions of miles of carefully kept fleet records prove Firestone truck tires outwear all others.

That's because Firestone truck tires are now combining the world's toughest tread rubbers with a new fortified-cord body. That's made possible by Firestone's exclusive S/F—Safety-Fortified—Cord! It's making Firestones last longer by building them stronger than any tire ever made. Yet this new kind of tire costs no more than regular tires.

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# The Meat Trail...

## Harold H. Swift Receives 50-Year Swift Service Pin

HAROLD H. SWIFT, honorary chairman of Swift & Company, Chicago, has received his 50-year Swift service pin. The last survivor of 11 children



FIFTY-YEAR Swift service pin is presented to Harold H. Swift (center), honorary chairman, by John Holmes, chairman of the board. At left is Porter M. Jarvis, Swift president. Founder's portrait is in background.

of GUSTAVUS FRANKLIN SWIFT, founder of the company, he got his first company experience a half century ago in the livestock buying departments, soon after being graduated from the University of Chicago.

Next he worked in the sales department, eventually taking over branch house and car route sales.

Swift's business career was interrupted during World War I when he was appointed a major in the Red Cross by President WOODROW WILSON and assigned to a special mission in Russia. Later he was commissioned a captain in the adjutant general's department of the Army.

After the war, he returned to Swift & Company, becoming head of the newly-established industrial relations department. In addition, he supervised the dairy and poultry department, cattle and sheep buying and the branch house and car route sales departments.

He was elected a vice president and director in 1918, vice chairman of the board in 1937, chairman of the board in 1948 and honorary chairman in 1955.

During World War II, Swift was chairman of the United States Treasury's War Finance Committee of Illinois, and from 1946 to 1948 he served on the President's Commission on Higher Education. He has received honorary doctor of law degrees from Brown University and the University of Chicago. In 1951 he received the Centennial Award from Northwestern University.

## Acquisition of Armour's Foreign Holdings Approved

Stockholders of International Packers, Ltd., Chicago, have approved the acquisition of the foreign meat packing and distribution holdings of Armour and Company in exchange for 885,000 shares of International Packers' common stock.

Tied to the approved acquisition was a provision to increase the company's authorized common stock to 4,000,000 shares from 2,000,000 and to reduce the par value to \$1 per share from \$15.

Included in the transaction are packing plants and branch houses in Argentina, Brazil and the United Kingdom and sales units in Belgium, Spain, Germany, the Philippines and the Union of South Africa.

## JOBS

GEORGE FISCHER has joined Oakland Meat Co., Chicago, as head beef buyer, EUGENE SILVERMAN, president of the purveying firm, announced. Fischer previously was with the federal grading service in Chicago for 15 years.

JOHN R. PAUL, manager of the sausage section of the general provision department of Oscar Mayer & Co. since 1956, has been appointed production superintendent of the Madison (Wis.) plant to succeed STANTON T. STAVRUM, who recently resigned. RITCHEY T. PORTER, supervisor of the

Madison sausage department, was promoted to fill the vacancy left by Paul. Paul joined Oscar Mayer & Co. in 1953 and served as foreman, supervisor and night superintendent in



J. R. PAUL



R. T. PORTER

Chicago before being transferred to Madison in 1954 as assistant to the production superintendent. He became a division superintendent in 1955 and was appointed sausage manager of the company in 1956. Porter joined Oscar Mayer & Co. in 1951. He served as a foreman in the cellars, night superintendent and assistant to the Madison production superintendent before becoming supervisor of the sausage department.

## PLANTS

Buitoni Sausage Factory, Inc., is the new name of the former Buitoni Foods Corp. at 450 Huyler st., South Hackensack, N. J.

Grieffendorf Meat Packing Plant, Grand Junction, Mich., has been sold by JULIUS GRIEFFENDORF to TED and CARL WILKINSON and MARVIN



OFFICERS AND DIRECTORS installed by New England Wholesale Meat Dealers Association at recent annual dinner and dance in Boston are (l. to r.), seated: Sidney Lang, a director and master of ceremonies; Arian Lampert, president; Hyman Karp, chairman of the board, and Milton Silverman, first vice president. Standing are: Ralph French, secretary; Harold Stone, third vice president; Martin Tarpy, treasurer; Arthur Lang, a director, and Milton Berger, second vice president. Annual dinner took place at the Boston Club.

HENRY. The new owners have renamed the business H. and W. Meat Packers.

Fire that started when grease drippings ignited in a smokehouse at Hubert H. Smith Packing Co., Muskegon, Mich., spread to the walls and then consumed cloth bags in which 180 hams were suspended, causing the hams to drop into the flames below. NICHOLAS J. SMITH, general manager, estimated the loss at \$7,000, including smoke damage throughout the plant.

AL SEITZ and BEN BOWERS have opened a packing plant on an old mine site near Roundup, Mont. The plant will slaughter cattle, hogs and lambs and manufacture sausage.

The 10-acre site of Gainers, Ltd., in South Edmonton, Alta., has been reclassified as a heavy industrial district to permit the company to make plant improvements, including a loading dock and additional storage space. Gainers has been in its present location since 1907, but the area was zoned for one-family dwellings about five years ago.

East Carson Packing Co., Pittsburgh, has added five new 12-ft. Chevrolet aluminum refrigerated trucks. S. E. JACOBSON is president of the concern.

Fire destroyed the two-story rendering plant of Kavanaugh Products, Inc., in Baltimore.

Armour and Company has closed its Florence (S. C.) distribution center and will service that area from expanded quarters in Charlotte, N. C.

A new meat processing and freezing plant will be opened soon in Aurora, Mo., by FRED MOORE of Springfield, Mo. The plant will specialize in processing meat for home freezers.

## DEATHS

HERBERT J. SCHULTZ, 50, who represented St. John & Co., Inc., packinghouse equipment manufacturer, in the Chicago stockyards area for the past 12 years, died recently. He had been associated with the packing industry for 30 years.

ABRAHAM BUCHSBAUM, 74, president of Aaron Buchsbaum & Co., New York City, suffered a fatal heart attack in the office of the company, which was established by his family 82 years ago. Buchsbaum was one of the founders of the New York Butchers Dressed Meat Co., now a division of Armour and Company. Survivors include the widow, GERTRUDE; two sons, AARON J. and DANIEL K., who are associated with



INDUSTRY PANEL during spring convention of National Hide Association in Belleair, Fla., included representatives of three packing companies. Shown (l. to r.) are: Alan S. Hodges, J. C. Hodges & Co., Inc., Boston; moderator Merle A. Delph, M. A. Delph Co., Inc., Indianapolis; Jewett J. Nailley, Endicott-Johnson Corp., Endicott, N.Y.; Gerald (Bud) Pearson, Spencer Packing Co., Spencer, Ia.; Darrell (Squire) Riddle, Wilson & Co., Inc., Chicago; Sam A. Grow, The Rath Packing Co., Waterloo, Ia., and Cecil Powell, Tanners' Hide Bureau.

the company, and a daughter, Mrs. KATHRYN GOLDFUSS.

HOWARD A. VOLKER, 68, vice president of J. M. Schneider, Ltd., Kitchener, Ont., died recently.

GEORGE A. ANGSMAN, 71, who retired in 1953 as traveling expenses department director for Armour and Company, Chicago, has passed away. He was a veteran of 51 years with Armour.

Dr. LEONARD R. HAUBRICH, SR., 71, who started meat inspection in Claremont, N. H., has passed away. A veterinarian, he served as city meat inspector from 1921 to 1956.

JAMES F. SULLIVAN, 65, retired general sales supervisor for Iowa Packing Co., Des Moines, died of an apparent heart attack while working in his garden. He retired January 1 after 38 years with the company.

## TRAILMARKS

JESSE H. STEWART, who sold approximately 3,250,000 lbs. of meat



J. STEWART

last year for Stark, Wetzel & Co., Inc., Indianapolis, was named "Salesman of the Year" at the company's annual sales conference last weekend at the Severin Hotel, Indianapolis. Stewart has been a sales representative for the company since 1947. More than 400 employees and guests attended the conference, which was addressed by Dr. KENNETH McFARLAND of Topeka, Kans., educa-

tional director of General Motors Corp. His subject was "Selling America to Americans." Another highlight of the conference was the presentation of gold pins to 19 members of the Million Pound Club, an organization for the firm's salesmen who sold 1,000,000 lbs. of meat or more during the year.

CHRIS T. MARSAU, export manager of The Rath Packing Co., Waterloo, Ia., is serving as vice president of Waterloo Baseball, Inc. The new group was organized to operate a team in the Class D Midwest League.

STANLEY B. KEIM of H. H. Keim Co., Inc., Nampa, Ida., is author of the June 1 meditation in *The Upper Room*, religious publication with a circulation of 3,000,000. His meditation, based on Proverbs 18:21, "Death and life are in the power of the tongue," appears in the May-June edition of the magazine.

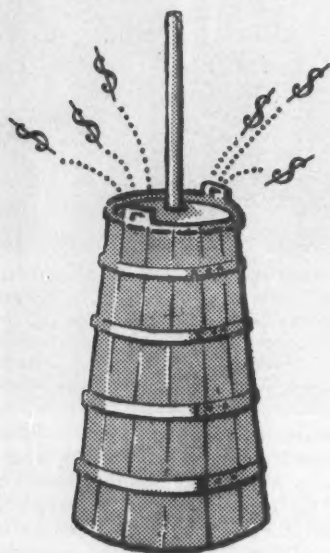
A Common Pleas Court jury in Columbus, O., has awarded \$437,500 to David Davies, Inc., Columbus, for appropriation of land and buildings from its plant site for the Mound-Sandusky expressway. The state had offered to pay \$285,991 for the appropriation, but \$650,000 was asked by the packing company.

Tender Steak Co., Inc., Minneapolis processor of prepackaged frozen meat, has introduced branded beef sandwich steaks, J. M. LOWENTHAL, secretary-treasurer, announced.

Hot dogs are now in the "major league" class so far as Gaffney & Co., San Francisco meat jobber and sausage manufacturer, is concerned. Gaffney, which furnished wieners for



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baseball fans of the Seals for 15 years, now holds the season contract with The Stevens California Enterprises, concessionaire which accompanied the New York Giants to San Francisco. The Gaffney product also is exclusive at home games of the 49'ers, professional football team.

HARRY W. CURTIS, general sales promotion manager of Canada Packers, Ltd., Toronto, has been appointed Canadian chairman of the liaison committee of the National Premium Sales Executives, Roselle Park, N. J. The organization, previously confined to U. S. premium suppliers and users, plans to extend its membership and operations to Canada.

BILL TWEDELL of Houston Packing Co., Houston, and MILTON (MICKY) RUBIN of Dallas City Packing Co., Dallas, will be featured speakers at the Livestock Marketing Congress scheduled for June 12-14 at the Jung Hotel in New Orleans. The Congress is sponsored by the National Association of Livestock Auction Markets.

The seven-story New York Packing and Storage Plant, which was operated by Armour and Company from 1903 until last year, has been sold by Armour to IRVING MAIDMAN, New York realty investor and builder. The new owner plans to convert the property into a shipping and storage terminal. On closing the plant, Armour announced that modern changes in meat refrigeration and shipping had made its use unnecessary.

An 11-week strike at the John Micelle packing plant in Lake Charles, La., ended recently with the signing of a contract granting a wage increase of 8c an hour. The union is Local 264, Amalgamated Meat Cutters and Butcher Workmen of North America.

Newest product of Meddin Packing Co., Savannah, Ga., is fully-cooked, sugar-cured smoked ham in three styles: bone-in, boneless, and sliced and packaged.

Merkel, Inc., Jamaica, N.Y., has appointed L. H. Hartman Co., Inc., New York City, to handle all advertising, merchandising and sales promotion. Merkel's campaign will concentrate on the "M-m-m" is for Merkel" copy theme, with seasonal product features and promotions.

EARL C. GIBBS, president of Earl C. Gibbs, Inc., Cleveland, is serving as head of the Parma (O.) Community General Hospital fund raising campaign.

Excelsior Quick Frosted Meat Products, Inc., Long Island City, N. Y.,

has announced the appointment of Harry C. Schierholz and Co., Chicago, and Sonny Greenberg and Co., Atlanta, Ga., as brokers for Excelsior in their respective cities.

Royalist Provision Co., Philadelphia firm headed by LOUIS FELDMAN, will be the exclusive purveyor of hot dogs during the 1958 baseball season at Philadelphia's Connie Mack Stadium.

AARON R. PRALL, Philadelphia district auditor for Armour and Company, has retired after 39 years with the company.

The Dubuque (Ia.) Real Estate Board has presented its first annual "Outstanding Citizenship Award" to HARRY W. WAHLERT, president of Dubuque Packing Co., for community service, generosity and demonstrations of civic pride.

For the third year in a row, Krey Packing Co., St. Louis, has won a citation from the Safety Council of Greater St. Louis for having reduced its lost-time accident rate.

RONALD I. SIEBEN, director of live cattle purchases and assistant manager of the beef department at The Rath Packing Co., Waterloo, Ia., has been elected a director of the Waterloo Rotary Club for a two-year term.

## Briton Studies American Techniques at Iowa Plant

An English representative of the Letchworth Bacon Co., Letchworth, England, arrived at Gus Glaser Meats, Inc., Fort Dodge, Ia., recently to begin six weeks of observation and active participation in sausage production, packaging and distribution.

This is part of a four-year program under which BARRY HALL, whose home town is Hitchin, England, recently spent 15 months at the F. W. Fearman Packing Co., Hamilton, Ontario, and will make short visits to other midwest meat plants in addition to Glaser's. Tentative arrangements have been made for Hall to follow this with similar research in Holland and other countries.

Sponsor of the project is E. R. GUNNER, well-known in British circles as president of the Letchworth and Fearman meat plants and head of numerous related firms. The aim is to keep English concerns abreast of the latest techniques of mechanization, particularly the advances made in prepackaging.

The Letchworth Bacon Co. is a medium-size plant slaughtering 3,500 hogs, 200 cattle and 600 lambs a week and producing a comparable volume of sausage. Plans are to de-

ent of  
Chi-  
d Co.,  
Excel-

velop a wider range of manufactured meats, extend the scope of prepackaging and expand sales during the next five years.

The Glaser plant was selected for study because it is an average size



ENGLISH VISITOR (right) and Gus Glaser.

plant manufacturing a wide variety of sausage products and because it was a pioneer in prepackaging and is still a forerunner in that field. Hall is especially interested in the evolution of newly-styled products such as "Glaser's jumbo bun-size wieners," which soon will be placed on the market. This is a 12-oz. package of eight standard diameter skinless wieners made 6 in. long; two layers are tightly packed in a clear cellulose printed wrapper.

The photo shows Barry Hall (right) receiving instruction from GUS GLASER on the operation of a late model Compton & Knowles wrapping machine. This machine will wrap up to 80 units of wieners or sliced luncheon meat a minute and is quickly convertible to handle various sizes and shapes of packages.

#### Stark Sees Most Hogs as Meat-Type in Five Years

The meat industry is rapidly retooling one of its most important raw materials to provide consumers with new and improved meat products, GEORGE W. STARK, chairman of the board of the American Meat Institute, told the annual meeting of the American Stock Yards Association in Houston. Stark is president of Stark, Wetzel & Co., Inc., Indianapolis.

"Not unlike the durable goods manufacturers, the meat industry today is working on a new model hog that will deliver leaner, more tender and tastier pork chops and hams to our customers," he said. "Already about 25 per cent of our hog supply will qualify as the new streamlined type, producing more protein and fewer calories—the kind of product our customers want. Within five years,

meeting of minds takes place on wet-strength



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the majority of our hogs will be the new meat-type model."

Stark reminded stockyards operators of the Institute's recommendation last July that packers purchase hogs on a weight and grade basis if the growers and market agencies would sort the animals and market them on such a basis.

"Hogs that produce more lean meat are worth more," he said, "and meat packers will offer to purchase them on the basis of value differences. Co-operation from the grower and marketing agencies will enable hog producers to receive the right price for their meat-type hogs and thus speed the day when the majority of our hog supply will produce the kind of pork to satisfy the demands of the majority of our customers."

### U. S. Supreme Court Outlaws Denver Stockyards Rule 10c

The U. S. Supreme Court last week handed down a decision which makes it illegal for the Denver Union Stockyard Co. to enforce Rule 10c regarding country buying of livestock. By a six to three decision, the high court upheld an earlier ruling by the 10th U. S. Circuit Court of Appeals in Denver which invalidated the regulation regarding country buying in February last year.

Rule 10c, issued in February 1956, denied facilities and services at the Denver stockyards to marketing agencies or individuals who diverted livestock in a prescribed area of Colorado from the Denver market. The rule was challenged by Producers Livestock Marketing Association, which operates a commission firm on the Denver market, in a suit to test the rule's validity.

The case, moving up official channels, met decisions in favor of the plaintiff at every turn on its way to the high court. Justice Douglas, in handing down the majority decision, declared, in part, that "the case is as simple to us as the utility that refuses to sell any power to a customer if the customer buys any power from a competitor."

Harry Bollinger, president of Salt Lake Producers Livestock Marketing Association, parent firm of Denver Producers, said that his company will continue to recommend that in most cases finished livestock be sold on the terminal market and that the firm will continue to solicit livestock actively for the Denver market. However, he asserted, those persons who do not wish to ship to the Denver market will be free to use the market of their choice."



# ALL MEAT . . . output, exports, imports, stocks

## Meat Production Continues to Rise

Meat production under federal inspection for the week ended May 3 at 373,000,000 lbs. exceeded the 368,000,000 lbs. of the week before and the 361,000,000 lbs. for the same week last year. This was the second straight week that current output of meat has been larger than a year earlier. Slaughter of all animals except that of calves was larger than last year, with slaughter of hogs and calves down from the week before. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
May 3, 1958	345	190.8	1,160	156.6	373
April 26, 1958	330	182.5	1,180	158.6	368
May 4, 1957	340	186.3	1,121	147.8	361

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
May 3, 1958	100	11.9	285	13.4	373
April 26, 1958	110	13.0	280	13.4	368
May 4, 1957	132	15.7	236	11.0	361

1950-58 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.  
1950-58 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	AVERAGE WEIGHT AND YIELD (LBS.)			
	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
May 3, 1958	1,005	553	241	135
April 26, 1958	1,005	553	240	134
May 4, 1957	981	548	240	132

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
May 3, 1958	212	119	98	47	—	37.0
April 26, 1958	210	118	100	48	—	38.8
May 4, 1957	211	119	96	47	15.9	42.8

## ACTUAL FEDERALLY INSPECTED SLAUGHTER AND REVISED ESTIMATE OF MEAT AND LARD PRODUCTION BY WEEKS, MARCH, 1958

Week ended	Cattle		Calves		Hogs		Sheep and Lambs		Total		Lard	
	Kill 000's	Beef mil. lb.	Kill 000's	Veal mil. lb.	Kill 000's	Pork mil. lb.	Kill 000's	L & M mil. lb.	meat mil. lb.	Yield lb.	Total mil. lb.	Total mil. lb.
Mar. 8-324	179.1	132	14.0	1,216	162.4	233	11.7	367.2	13.1	37.0		
Mar. 15-317	175.3	120	12.7	1,177	157.1	221	11.1	356.2	14.3	39.1		
Mar. 22-330	183.1	120	12.7	1,143	155.0	241	12.1	362.9	14.1	37.5		
Mar. 29-326	181.2	124	13.5	1,073	145.4	250	12.8	352.9	13.8	34.4		

## Commercial Meat Production in March Up From February; Below Same Month 1957

MEAT production in commercial slaughter plants rose 5 per cent to 1,908,000,000 lbs. in March from a February output of 1,809,000,000 lbs., but lagged 9 per cent below last year's March volume of 2,098,000,000 lbs., according to the Crop Reporting Board. Aggregate volume for the first three months of this year at 5,984,000,000 lbs. was 9 per cent smaller than the 6,564,000,000 lbs. produced in the same period of 1957.

Of the January-March volume, 3,157,000,000 lbs. were beef, down 10 per cent from last year's 3,507,000,000 lbs.; 284,000,000 lbs. veal, down 18 per cent from 347,000,000 lbs.; 2,375,000,000 lbs. pork, down 6 per cent from 2,522,000,000 lbs.; and

168,000,000 lbs. lamb and mutton, down 11 per cent from 188,000,000 lbs. last year.

Cattle slaughter for the three months numbered 4,298,500 head compared with 4,852,800 last year. Calves at 1,536,300 compared with 1,838,700, hogs at 14,801,400 compared with 16,019,500, and sheep and lambs at 2,997,000 compared with 3,435,400 head last year.

Beef output rose to 986,000,000 lbs. in March from 961,000,000 lbs. in February, but fell 10 per cent below the March 1957 volume of 1,098,000,000 lbs. March cattle kill at 1,841,900 head was up from 1,767,300 in February, but was 10 per cent smaller than the 2,038,200 head

slaughtered in March of last year.

Veal production in March totaled 92,000,000 lbs. for a 7 per cent rise over February volume of 86,000,000 lbs., but was 18 per cent smaller than the 111,000,000 lbs. in March last year. March calf kill numbered 867,200 head as against 775,100 in February and 1,021,100 in March 1957.

Output of pork in March amounted to 774,000,000 lbs. compared with 709,000,000 lbs. in February and 831,000,000 lbs. in March 1957. Slaughter of hogs numbered 5,792,500, 5,421,400 and 6,383,000 head for the three periods, respectively. March lard production totaled 177,000,000 lbs. as against 170,000,000 lbs. in February and 215,000,000 lbs. in March last year, with year totals, 568,000,000 lbs. and 639,000,000 lbs., respectively.

Production of lamb and mutton rose 6 per cent to 56,000,000 lbs. in March from 53,000,000 lbs. in February, and was the same as last year. Sheep and lamb slaughter numbered 1,116,600 head in March compared with 1,051,700 in February and 1,142,600 head in March last year.

## CHICAGO LARD STOCKS

Lard inventories in Chicago on April 30 totaled 7,963,169 lbs. according to the Chicago Board of Trade. This volume compared with 7,656,622 lbs. in storage on March 31 and 47,171,116 lbs. in storage on April 30, 1957.

Lard stocks by classes (in pounds) appear in the table below:

	Apr. 30 1958	Mar. 31 1958	Apr. 30 1957
P.S. Lard (a) ..	5,549,028	5,176,190	36,177,895
P.S. Lard (b) ..	266,000	280,000	963,931
Dry Rendered Lard (a) ....	79,243	118,832	7,028,781
Dry Rendered Lard (b) .....			427,509
Other Lard ...	2,068,900	2,061,600	2,573,000
TOTAL Lard ..	7,963,169	7,656,672	47,171,116

(a) Made since Oct. 1, 1957.

(b) Made previous to Oct. 1, 1957.

## MARCH KILL BY REGIONS

United States federally inspected slaughter by regions in Mar. 1958, with totals compared, in 000's:

Region	Cattle	Calves	Hogs	Sheep & Lambs
N. Atl. States .....	119	116	493	165
S. Atl. States .....	39	29	275	...
N.C. States—East ..	286	186	1,229	95
N.C. States—N.W. ..	416	83	1,697	326
N.C. States—S.W. ..	120	13	428	58
S. Central States ..	126	59	425	96
Mountain States ..	94	3	87	114
Pacific States .....	160	32	184	141
Totals, Mar. 1958 ..	1,360	521	4,818	996
Totals, Feb. 1958 ..	1,309	468	4,453	940
Totals, Mar. 1957 ..	1,514	632	5,390	1,011

Other animals slaughtered under federal inspection, March 1958:—horses, 7,142; goats, 16,096. Mar. 1957:—horses, 11,462; goats, 5,094.  
Data by Agricultural Research Service.

# PROCESSED MEATS . . . SUPPLIES

## Farm Production of Meat Animals Last Year Slightly Below 1956; Gross Income Up 13%

**F**ARM production of meat animals in 1957 totaled 47,200,000,000 lbs. live weight. This aggregate was 2 per cent smaller than the 48,100,000,000 lbs. produced in 1956, according to the Crop Reporting Board. The 1957 production was 5 per cent below the record 49,800,000,000 lbs. produced in 1955. Cattle and calves amounted to 57 per cent of the total farm production of meat animals in 1957, with hogs furnishing 40 per cent and the remaining 3 per cent coming from sheep and lambs. In 1956, cattle and calves represented 58 per cent of the total; hogs, 39 per cent; and sheep and lambs, 3 per cent.

Gross income (cash receipts plus value of home consumption) from meat animals amounting to \$9,800,000,000 in 1957, was 43 per cent more than the \$8,600,000,000 in 1956. The gross income in 1957 was above that for a year earlier for each species of livestock.

The increase in gross income was due to higher prices for each species, since marketings of each species were smaller. Cash receipts for farm marketings of meat animals totaled \$9,400,000,000 in 1957, also 13 per cent higher than in 1956.

Production of cattle and calves in 1957 totaled 27,100,000,000 lbs. compared with 27,700,000,000 lbs. in 1956. The decrease in production was due largely to a smaller calf crop.

Gross income from cattle and calves amounted to \$6,100,000,000, 11 per cent above the \$5,500,000,000 in 1956. Cash receipts totaled \$6,000,000,000 compared with \$5,400,000,000 in 1956. The average price per cwt. live weight received by producers in 1957 was \$17.20 for cattle and \$18.70 for calves.

Estimated production of hogs in 1957 totaled 18,600,000,000 lbs., as against 18,900,000,000 lbs. the preceding year, and 27 per cent below the record production of 25,400,000,000 lbs. in 1943. Gross income from hogs at \$3,400,000,000 was 18 per cent larger than the \$2,800,000,000 in 1956.

Cash receipts at \$3,100,000,000 were also 18 per cent greater than the preceding year. In 1957 the average price per cwt. was \$17.80 compared with \$14.40 in 1956 and the record of \$24.10 in 1947.

Output of sheep and lambs in 1957 amounted to 1,500,000,000 lbs., 3 per cent below the level of 1956. The record was 2,300,000,000 lbs. in 1942. Gross income was \$337,000,000 in 1957 compared with \$334,000,000 in 1956. Cash receipts of \$334,000,000 were 1 per cent larger than in the preceding year. In 1957 sheep sold for an average of \$6.10 per cwt. live weight, and lambs at \$19.90. In 1956 the selling price for sheep averaged \$5.61 and lambs averaged \$18.50.

## Industry Leaders Going Home [Continued from page 19]

rels, plus the nickname the troops gave him, came the national symbol of Uncle Sam. Historians, agreeing to this origin, point to the initial appearance of "Uncle Sam" in editorials and news stories in New Haven, Hartford, Providence and Boston newspapers during the winter of 1813-14.

The history theme will be carried out, too, in the menu of the luncheon to be given the directors by The New England Council at The Somerset on May 14th. Corned beef, the first meat produced by William Pynchon in his 1643 packing plant, will be the main piece of the boiled New England dinner served the 500 guests. Corn chowder, garnished with salt pork cubes, will be another reminder of New England's fame as a creator of succulent meat and vegetable dishes. Gardner A. Caverly, vice chairman of the New England Council and president of The Rutland Railroad, will be toastmaster at the luncheon. Donald Watson, editor of *New England Homestead* and chairman of NEC's food and agricultural committee, will give the welcoming address.

## MEAT PRODUCTS GRADED

Meats and meat products graded or certified, as complying with specifications of the U. S. Department of Agriculture (in 000 lbs.):

	Mar.	Feb.	Mar.
Beef	489,237	467,857	587,812
Veal and calf	11,827	11,238	19,089
Lamb, yearling and mutton	20,552	16,817	22,716
Totals	521,616	495,912	629,617
All other meats, lard	11,973	8,450	16,789
Grand Totals	533,589	504,362	646,406

## DOMESTIC SAUSAGE

Pork sausage, bulk, (1cl lb.)	
In 1-lb. roll	42 1/2 @ 46
Pork saus., s.c., 1-lb. pk. 60 @ 68	
Frank's, s.c., 1-lb. pk.	68 1/2 @ 72
Frank's, skinless, 1-lb. package	55
Bologna, ring (bulk)	54 @ 61
Bologna, art. cas., bulk, 4 1/2 @ 62	
Bologna, a.c., sliced, 6-7 oz. pk., doz.	2.97 @ 3.30
Smoked liver, h.b., bulk, 5 1/2 @ 55	
Smoked liver, a.c., bulk, 4 1/2 @ 55	
Polish saus., smoked	.60 @ 72
New Eng. lunch spec., sliced, 6-7 oz., doz.	3.98 @ 4.92
Olive loaf, bulk	50 @ 58
O.L., sliced, 6-7 oz., doz.	3.11 @ 3.50
Blood and tongue, bulk, 4 1/2 @ 59	
Pepper loaf, bulk	64 1/2 @ 76
P.L., sliced, 6-7 oz., doz.	3.11 @ 4.80
Pickie & pimento loaf, 4 1/2 @ 54	
P. & P. loaf, sliced, 6-7 oz., dozen	2.98 @ 3.60

## DRY SAUSAGE

Cervelat, ch. hog bungs, 1.05 @ 1.07	
Thuringer	64 @ 66
Farmer	88 @ 90
Hofmeister	88 @ 90
Salami, B. C.	96 @ 98
Salami, Genoa style	1.06 @ 1.08
Salami, cooked	56 @ 58
Pepperoni	92 @ 94
Sicilian	99 @ 1.01
Goteborg	88 @ 90
Mortadella	62 @ 64

## SEEDS AND HERBS

(1cl lb.)	Whole	Ground
Caraway seed	19 1/2	24 1/2
Cominos seed	23	
Mustard seed, fancy	23	
yellow Amer.	17	
Oregano	44	
Coriander, Morocco, No. 1	20	24
Marjoram, French	62	67
Sage, Dalmatian, No. 1	50	64

## SPICES

(Basis Chicago, original barrels, bags, bales)	Whole	Ground
Allspice, prime	82	92
Resifted	90	97
Chili, pepper	45	45
Chili, powder	45	45
Cloves, Zanzibar	64	69
Ginger, Jam., unbl.	74	80
Mace, fancy, Banda	3.50	4.00
West Indies	3.50	3.20
Mustard flour, fancy	40	46
No. 1	36	2.50
White	39	43
Paprika, Amer. No. 1	48	65
Paprika, Spanish	65	62
Cayenne pepper	62	
Pepper:		
Red, No. 1	55	55
White	54	59
Black	39	43

## SAUSAGE CASINGS

(1cl prices quoted to manufacturers of sausage)	(Per set)
Beef rounds:	
Clear, 29/35 mm.	1.15 @ 1.25
Clear, 35/38 mm.	1.00 @ 1.15
Clear, 35/40 mm.	85 @ 1.05
Clear, 38/40 mm.	1.05 @ 1.25
Clear, 40/44 mm.	1.30 @ 1.50
Clear, 44 mm./up	1.95 @ 2.50
Not clear, 40 mm./dn.	75 @ 85
Not clear, 40 mm./up.	85 @ 95
Beef wensands:	(Each)
No. 1, 24 in./up	14 @ 17
No. 1, 22 in./up	16 @ 15
Beef middles:	(Per set)
Ex. wide, 2 1/2 in./up	3.50 @ 3.70
Spec. wide, 2 1/2 in.	2.60 @ 2.70
Spec. med., 7 1/2 in.	1.50 @ 1.60
Narrow, 1 1/2 in./dn.	1.10 @ 1.20
Beef bung caps:	(Each)
Clear, 5 in./up	33 @ 38
Clear, 4 1/2 inch	28 @ 32
Clear, 4 1/4 inch	19 @ 21
Clear, 3 1/2 inch	15 @ 16
Not clear, 4 1/2 inch/up	18 @ 21
Beef bladders, salted:	(Each)
7 1/2 inch/up, inflated	18
6 1/4 inch, inflated	15
5 1/4 inch, inflated	13 @ 14
Pork casings:	(Per hank)
29 mm./down	4.45 @ 4.80
29/32 mm.	4.50 @ 4.65
32/35 mm.	3.70 @ 3.80
35/38 mm.	3.25 @ 3.50
38/44 mm.	3.10 @ 3.20

## Hog bungs:

(Each)	(Each)
Sow, 34 inch cut	60 @ 65
Export, 34 in. cut	53 @ 57
Large prime, 34 in.	38 @ 40
Med. prime, 34 in.	25 @ 27
Small prime	16 @ 22
Middles, cap off	60 @ 69
Hog skips	54 @ 59
Hog runners, green	19 @ 25
Sheep casings:	(Per hank)
of soda	6.10 @ 6.40
26/28 mm.	5.95 @ 6.25
24/26 mm.	4.70 @ 5.00
20/22 mm.	4.00 @ 4.35
19/20 mm.	2.70 @ 3.35
16/18 mm.	1.50 @ 2.30

## CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	Cwt. \$11.98
Pure refined gran. nitrate of soda	8.60
Pure refined powdered nitrate of soda	8.45
Salt, paper sacked, f.o.b. Chgo.	36.50
Chgo. gran. carlots, ton.	36.50
Rock salt in 100-lb. bags, f.o.b. whse. Chgo.	25.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	5.75
Refined standard cane gran. basis (Chgo.)	9.00
Packers curing sugar, 100-lb. bags, f.o.b. Reserve.	8.90
La., less 2%	
Dextrose, regular:	
Cerelease, (carlots cwt.)	7.40
Ex-warehouse, Chicago	7.61

# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

May 6, 1958

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Prime, 700/800	unq.
Choice, 500/600	45
Good, 600/700	45 @ 45 1/2
Good, 700/800	45 @ 45 1/2
Good, 500/600	42
Good, 600/700	42
Bull	40
Commercial cow	38 1/2
Canner-cutter cow	37 1/2

#### PRIMAL BEEF CUTS

Prime:	(Lb.)
Rounds, all wts.	55
Trimmed loins	
50/70 lbs., (lcl)	94 @ 1.10
70/90 lbs., (lcl)	42 1/2
Arm chucks, 80/110, 40	@ 41
Ribs, 25/35 (lcl)	@ 72
Briskets (lcl)	@ 36
Navels, No. 1	25 1/2
Flanks, rough No. 1.	25 1/2
Choice:	
Hindqtrs., 5/800	53n
Foreqtrs., 5/800	39 1/2 @ 40
Rounds, 70/90	35 @ 53 1/2
Tr. loins, 50/70 (lcl)	70 @ 78
Sq. chucks, 70/90	42 1/2
Arm chucks, 80/110, 40	@ 41
Ribs, 25/35 (lcl)	@ 57
Briskets (lcl)	@ 36
Navels, No. 1	25 1/2
Flanks, rough No. 1.	25 1/2
Good (all wts.):	
Rounds	50 @ 52
Sq. cut chucks	42 @ 43
Briskets	34 @ 35
Ribs	52 @ 53
Loins	64 @ 67

### COW & BULL TENDERLOINS

Fresh J/L	C/C Grade	Froz. C/L
60/85	Cow, 3/dn.	62
80/85	Cow, 3/4	75 @ 80
80/85	Cow, 4/5	80 @ 85
1.05 @ 1.10	Cow, 5/up	85 @ 90
1.05 @ 1.10	Bull, 5/up	85 @ 90

#### BEEF HAM SETS

Insides, 12/up, lb.	.61
Outsides, 8/up, lb.	.56
Kneecaps, 7 1/2/up, lb.	.61

#### CARCASS MUTTON

Choice, 70/down, lb.	.27 1/2
Good, 70/down, lb.	.25 1/2

b—nominal, b—bid, a—asked.

### BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's.	32 1/2n
Tongues, No. 2, 100's.	29 1/2
Hearts, regular, 100's.	30n
Livers, regular, 35/50's	33a
Livers, selected, 35/50's	40n
Lips, scalded, 100's	18 1/2
Lips, unscaled, 100's	17
Tripe, scalded, 100's	12 1/2
Tripe, cooked, 100's	14
Melts	10 1/2
Lungs, 100's	11 1/2
Udders, 100's	7b

#### FANCY MEATS

(lcl prices)	
Beef tongues, corned..	28
Veal breads,	
under 12 oz. ....	70½
12 oz. up .....	91
Calf tongues, 1 lb./dn.	21
Oxtails, fresh select .....	25 @ 26

### BEEF SAUS. MATERIALS

#### FRESH

Canner-cutter cow	(Lb.)
meat, barrels	51 @ 51 1/2
Bull meat, boneless,	
barrels	53 1/2
Beef trimmings,	
75/85's, barrels	43
Beef trimmings,	
85/90's, barrels	49
Boneless, chucks,	
barrels	51 @ 51 1/2
Beef cheek meat,	
trimmed, barrels	40
Beef head meat, bbls.	36n
Veal trimmings,	
boneless, barrels	50

### VEAL—SKIN OFF

(lcl carcass prices, cwt.)

Prime, 90/120	\$53.00 @ 55.00
Prime, 120/150	52.00 @ 54.00
Choice, 90/120	49.00 @ 50.00
Choice, 120/150	49.00 @ 50.00
Good, 90/150	46.00 @ 48.00
Stand., 90/190	44.00 @ 45.00
Utility, 90/190	42.00 @ 43.00
Cull, 60/125	35.00 @ 36.00

### CARCASS LAMB

(lcl prices, lb.)		
Prime, 35/45	.....47	@ 49
Prime, 45/55	.....46	@ 48
Prime, 55/65	.....43	@ 47
Choice, 35/45	.....45	@ 47
Choice, 45/55	.....44	@ 47
Choice, 55/65	.....42	@ 45
Good, all wts.	.....39	@ 44

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	May 6	May 6	May 6
STEER:			
Choice:			
500-600 lbs.	\$47.00 @ 48.00	\$47.00 @ 49.00	\$46.50 @ 48.50
600-700 lbs.	45.50 @ 47.00	47.00 @ 48.00	46.00 @ 47.00
Good:			
500-600 lbs.	44.50 @ 47.00	45.00 @ 48.00	45.00 @ 46.00
600-700 lbs.	43.00 @ 45.00	43.00 @ 45.00	44.00 @ 45.00
Standard:			
350-600 lbs.	42.00 @ 44.00	40.00 @ 43.00	43.00 @ 44.00
COW:			
Standard, all wts.	None quoted	38.00 @ 40.00	None quoted
Commercial, all wts.	36.50 @ 39.00	36.00 @ 39.00	39.00 @ 42.00
Utility, all wts.	36.50 @ 39.00	36.00 @ 39.00	38.00 @ 41.00
Canner-Cutter	32.00 @ 36.00	33.00 @ 36.00	37.00 @ 39.00
Bull, util. & com'l	41.00 @ 42.00	41.00 @ 43.00	43.00 @ 45.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	51.00 @ 54.00	None quoted	50.00 @ 54.00
Good:			
200 lbs. down	48.00 @ 52.00	47.00 @ 49.00	45.00 @ 52.00
LAMB, Spring (Carcass):			
Prime:			
45-55 lbs.	43.00 @ 45.00	41.00 @ 45.00	45.50 @ 48.50
55-65 lbs.	40.00 @ 42.00	39.00 @ 41.00	48.00 @ 45.00
Choice:			
45-55 lbs.	43.00 @ 45.00	41.00 @ 45.00	45.50 @ 48.50
55-65 lbs.	40.00 @ 42.00	39.00 @ 41.00	43.00 @ 45.00
Good, all wts.	37.00 @ 42.00	39.00 @ 43.00	40.00 @ 44.00
MUTTON (Ewe):			
Choice, 70 lbs./down	None quoted	None quoted	27.00 @ 28.00
Good, 70 lbs./down	None quoted	21.00 @ 25.00	27.00 @ 28.00

## NEW YORK

May 6, 1958

### WHOLESALE FRESH MEATS

#### BEEF CARCASSES, CUTS

(lcl prices)

Steer:	(Western, cwt.)
Prime, carc., 6/700	\$54.00 @ 57.50
Prime, carc., 7/800	54.50 @ 57.00
Choice, carc., 6/700	47.50 @ 49.00
Choice, carc., 7/800	47.50 @ 49.50
Good, carc., 6/700	44.50 @ 47.00
Good, carc., 7/800	43.50 @ 46.00
Hinds., pr., 6/700	64.00 @ 66.00
Hinds., pr., 7/800	65.00 @ 67.00
Hinds., ch., 6/700	53.50 @ 57.00
Hinds., ch., 7/800	54.00 @ 58.00
Hinds., gd., 6/700	48.00 @ 51.00
Hinds., gd., 7/800	48.00 @ 52.00

#### BEEF CUTS

(lcl prices, lb.)

Prime steers:		
Hindqtrs., 600/700	.63	@ 67
Hindqtrs., 700/800	.63	@ 66
Hindqtrs., 800/900	.63	@ 66
Rounds, flank off	.53	@ 57
Rounds, diamond bone,		
flank off	.54	@ 58
Short loins, untrim.	.98	@ 1.13
Short loins, trim.	1.20	@ 1.37
Flanks	.24 1/2	@ 25 1/2
Ribs (7 bone cut)	.70	@ 82
Arm chucks	.44	@ 46
Plates	.26 1/2	@ 28
Choice steer:		
Hindqtrs., 600/700	.54	@ 57
Hindqtrs., 700/800	.54	@ 58
Hindqtrs., 800/900	.54	@ 58
Rounds, flank off	.53	@ 56
Rounds, diamond bone,		
flank off	.54	@ 57
Short loins, untrim.	.60	@ 76
Short loins, trim.	.80	@ 96
Flanks	.24 1/2	@ 25 1/2
Ribs (7 bone cut)	.60	@ 65
Arm chucks	.42	@ 45
Briskets	.40	@ 44
Plates	.26	@ 27

### FANCY MEATS

(lcl prices)

Veal breads, 6/12 oz.	(Lb.)
12 cr. up	.82
Beef livers, selected	.46
Beef kidneys	.25
Oxtails, 3/4-lb., frozen	.29

#### LAMB

(lcl carcass prices, cwt.)

	City
Prime, 30/40 .....	\$48.00@51.00
Prime, 40/45 .....	47.00@50.00
Prime, 45/55 .....	45.00@48.00
Prime, 55/65 .....	43.00@45.00
Choice, 30/40 .....	47.00@51.00
Choice, 40/45 .....	46.00@50.00
Choice, 45/55 .....	45.00@47.00
Choice, 55/65 .....	42.00@44.00
Good, 30/40 .....	46.00@48.00
Good, 40/45 .....	47.00@49.00
Good, 45/55 .....	46.00@49.00

#### Western

Prime, 45/dn.	46.50 @ 49.00
Prime, 45/55	45.00 @ 47.00
Prime, 55/65	42.50 @ 44.00
Choice, 45/dn.	44.00 @ 47.00
Choice, 45/55	43.00 @ 46.00
Choice, 55/65	41.00 @ 43.00
Good, 45/dn.	None quoted
Good, 45/55	None quoted

### VEAL—SKIN OFF

(lcl carcass prices)

Prime, 90/120	.....	\$32.00@55.00
Prime, 120/150	.....	52.00@55.00
Choice, 90/120	.....	47.00@51.00
Choice, 120/150	.....	47.00@51.00
Good, 50/90	.....	43.00@47.00
Good, 90/120	.....	44.00@47.00
Stand., 50/90	.....	40.00@42.00
Stand., 90/120	.....	39.00@42.00
Calf, 200/dn., ch.	.....	40.00@42.00
Calf, 200/dn., std.	.....	40.00@42.00
Calf, 200/dn., gr.	.....	38.00@40.00

## NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended May 3, 1958, with comparisons:

STEER and HEIFER:	Carcasses
Week ended May 3	9,200
Week previous	8,839
COW:	
Week ended May 3	755
Week previous	597
BULL:	
Week ended May 3	297
Week previous	281
VEAL:	
Week ended May 3	10,463
Week previous	9,829
LAMB:	
Week ended May 3	21,069
Week previous	36,893
MUTTON:	
Week ended May 3	586
Week previous	375
HOG AND PIG:	
Week ended May 3	10,637
Week previous	10,613
BEEF CUTS:	
Week ended May 3	112,330
Week previous	256,460
VEAL AND CALF CUTS:	
Week ended May 3	3,031
Week previous	3,546
LAMB AND MUTTON:	
Week ended May 3	3,194
Week previous	3,194
PORK CUTS:	
Week ended May 3	523,767
Week previous	997,885
BEEF CURED:	
Week ended May 3	14,002
Week previous	11,735
PORK CURED AND SMOKED:	
Week ended May 3	496,506
Week previous	453,740

## LOCAL SLAUGHTER

CATTLE:	Head
Week ended May 3	14,345
Week previous	13,408
CALVES:	
Week ended May 3	9,827
Week previous	9,825
HOGS:	
Week ended May 3	51,748
Week previous	56,133
SHEEP:	
Week ended May 3	37,454
Week previous	39,150

## PHILA. FRESH MEATS

May 6, 1958

### WESTERN DRESSED

STEER CARCASSES:		(Cwt.)
Choice, 500/700	.....	\$48.50 @ 50.50
Choice, 700/800	.....	48.50 @ 50.50
Good, 500/800	.....	45.50 @ 47.50
Hinds., choice	.....	55.00 @ 57.00
Hinds., good	.....	51.00 @ 54.00
Rounds, choice	.....	54.00 @ 57.00
Rounds, good	.....	52.00 @ 55.00
COW CARCASSES:		
Com'l, 400/np	.....	41.75 @ 43.25
Utility, all wts.	.....	40.50 @ 42.25
VEAL (SKIN OFF):		
Choice, 90/120	.....	50.00 @ 52.00
Choice, 120/150	.....	50.00 @ 52.00
Good, 50/90	.....	48.00 @ 48.00
Good, 90/120	.....	47.00 @ 49.00
Good, 120/150	.....	47.00 @ 49.00
LAMBS, (old crop):		
Ch. & pr., 30/45	.....	48.00 @ 50.00
Ch. & pr., 45/55	.....	45.00 @ 48.00
Ch. & pr., 55/65	.....	43.00 @ 46.00

### LOCALLY DRESSED

STEER BEEF (lb.)	Choice	Good
Carc., 5/700	48 @ 50	46 @ 47
Carc., 7/800	47 1/2 @ 50	45 1/2 @ 47
Hinds., 120/170	55 @ 57	50 @ 53
Hinds., 170/195	54 @ 56	50 @ 52
Rounds, no flank	54 @ 57	52 @ 54
Hip rd. plus flank	53 @ 56	51 @ 52
Full loins, untrim.	54 @ 56	48 @ 53
Short loins, untrim.	64 @ 77	63 @ 68
Ribs (7 bone)	62 @ 65	52 @ 58
Arm chucks	43 @ 46	41 @ 43
Briskets	39 @ 41	39 @ 41
Short plates	.25 1/2 @ 28	.25 1/2 @ 28



# PORK AND LARD... Chicago and outside

## CHICAGO PROVISION MARKETS From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, May 7, 1958)

SKINNED HAMS			BELLIES		
F.F.A. or fresh		Frozen	F.F.A. or fresh		Frozen
48a	10/12	48a	39n	6/8	39n
47a	12/14	47a	39	10/12	39
46 1/2a	14/16	46 1/2a	37 1/2	12/14	37 1/2
44 1/2a	16/18	44 1/2a	35 1/2	14/16	35 1/2
43 1/2a	18/20	43 1/2a	35	16/18	35
42 1/2a	20/22	42 1/2a	32 1/2	18/20	32 1/2
41	22/24	41			
40	24/26	40			
39 1/2	25/30	39 1/2			
38 1/2b	25/up, 2's in.	38 1/2			

PICNICS			FRESH PORK CUTS		
F.F.A. or fresh		Frozen			
30 1/2	4/6	30 1/2	Job Lot		Car Lot
29	6/8	29	50 1/2	Loins, 12/dn.	49 1/2b
28	8/10	28	48	Loins, 12/16	47 1/2n
27 1/2	10/12	27 1/2	41 1/2	Loins, 16/20	40 1/2b
27 1/2	12/14	27 1/2	39	Loins, 20/up	38 1/2
27 1/2	8/up, 2's in.	27	41 1/2	Butts, 4/8	38 1/2b

FAT BACKS			OTHER CELLAR CUTS		
Frozen or fresh		Cured			
9 1/2n	6/8	10	23 1/2	Square Jowls	unq.
10a	8/10	10 1/2	19 1/2	19 1/2 Jowl Butts, loose	19
10 1/2n	10/12	11 1/2	20 1/2n	Jowl Butts, boxed	unq.
11 1/2n	12/14	12 1/2n			
12n	14/16	13n			
12 1/2n	16/18	13 1/2n			
12 1/2n	18/20	13 1/2n			
12 1/2n	20/25	13 1/2n			

n—nominal, b—bid, a—asked.

### LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, MAY 2, 1958				
Open	High	Low	Close	
May 12.25	12.35	12.20	12.20	
July 12.22	12.30	12.22	12.22a	
Sept. 12.10	12.10	12.05	12.05a	
Oct. 11.90	11.95	11.85	11.85a	
Nov. ....	....	....	11.65b	

Sales: 2,240,000 lbs.  
Open interest at close Thurs.  
May 1: May 118, July 546, Sept. 163, Oct. 44, and Nov. eight lots.

MONDAY, MAY 5, 1958				
May 12.32	12.35	12.32	12.35	
July 12.27	12.35	12.22	12.27b	
Sept. 12.15	12.15	11.97	12.05b	
Oct. 11.87	11.97	11.87	11.87b	
Nov. ....	....	....	11.65b	

Sales: 1,600,000 lbs.  
Open interest at close Fri., May 2: May 104, July 540, Sept. 163, Oct. 45, and Nov. eight lots.

TUESDAY, MAY 6, 1958				
May 12.35	12.35	12.32	12.32b	
July 12.30	12.30	12.22	12.22b	
Sept. 12.10	12.10	12.02	12.02	
Oct. 11.85	11.85	11.85	11.85	
Nov. ....	....	....	11.65n	

Sales: 1,080,000 lbs.  
Open interest at close Mon., May 5: May 91, July 542, Sept. 164, Oct. 46, and Nov. eight lots.

WEDNESDAY, MAY 7, 1958				
May 12.20	12.30	12.20	12.30b	
July 12.20	12.20	12.10	12.17	
Sept. 11.97	11.97	11.90	11.95a	
Oct. 11.80	11.80	11.75	11.75b	
Nov. ....	....	....	11.65a	

Sales: 3,520,000 lbs.  
Open interest at close Tues., May 6: May 90, July 536, Sept. 162, Oct. 45, and Nov. eight lots.

THURSDAY, MAY 8, 1958				
May 12.30	12.35	12.22	12.27	
July 12.17	12.22	12.15	12.20	
Sept. 11.92	11.95	11.82	11.95	
Oct. 11.75	11.75	11.75	11.75	
Nov. ....	....	....	11.65a	

Sales: 1,250,000 lbs.  
Open interest at close Wed., May 7: May 87, July 543, Sept. 162, Oct. 60, and Nov. eight lots.

## HOG MARGINS FALL BACK MORE THIS WEEK

(Chicago costs, credits and realizations for Monday and Tuesday)

Live hogs, advancing at a more rapid rate than the market on pork, spelled a widening in minus margins this week. Light hogs took a sharp setback, while heavies changed little from the week before. Markdowns in fat cuts partly offset price advances on lean cuts.

-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
Value		Value		Value	
per cwt.	fl. yield	per cwt.	fl. yield	per cwt.	fl. yield
Lean cuts	\$13.95	\$20.10	\$13.35	\$18.80	\$12.42
Fat cuts, lard	6.46	9.30	8.47	9.15	5.92
Ribs, trimmings, etc.	2.59	3.71	2.41	3.38	2.25
Cost of hogs	\$21.69		\$21.50		\$20.75
Condemnation loss	.10		.10		.10
Handling, overhead	1.82		1.65		1.48
TOTAL COST	23.61	33.97	23.25	32.74	22.33
TOTAL VALUE	23.00	33.11	22.23	31.33	20.59
Cutting margin	-.61	-.86	-.102	-.410	-.174
Margin last week	.03	.04	.86	1.20	1.72

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	May 6	May 6	May 6
FRESH PORK (Carcass): (Packer style)		(Shipper style)	(Shipper style)
80-120 lbs., U.S. No. 1-3. None quoted		\$36.00@38.00	None quoted
120-180 lbs., U.S. No. 1-3.\$34.50@36.00		34.00@36.00	\$34.00@34.50

### FRESH PORK CUTS, No. 1:

LOINS:			
8-10 lbs.	49.00@52.00	55.00@57.00	52.00@55.00
10-12 lbs.	49.00@52.00	53.00@55.00	51.00@54.00
12-16 lbs.	49.00@52.00	50.00@53.00	52.00@54.00

### PICNICS:

	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	36.00@42.00	36.00@40.00	38.00@40.00

### HAMS:

12-16 lbs.	51.00@57.00	54.00@59.00	53.00@56.00
16-18 lbs.	50.00@56.00	52.00@55.00	52.00@55.00

### BACON "Dry" Cure, No. 1:

6-8 lbs.	48.00@52.00	57.00@61.00	53.00@57.00
8-10 lbs.	47.00@51.00	54.00@58.00	49.00@53.00
10-12 lbs.	46.00@50.00	52.00@56.00	47.00@51.00

### LARD, Refined:

1-lb. cartons	17.50@19.25	20.00@21.50	17.00@19.00
50-lb. cartons & cans	15.75@18.75	19.50@21.00	15.00@17.00
Tierces	15.00@18.50	18.00@20.00	14.00@17.00

## N. Y. FRESH PORK CUTS

May 6, 1958

	City	Box lots, cwt.
Pork loins, 8/12	.....	\$51.00@57.00
Pork loins, 12/16	.....	50.00@56.00
Hams, sknd., 10/14	.....	50.00@54.00
Boston butts, 4/8	.....	43.00@47.00
Regular picnics, 4/8	.....	32.00@36.00
Spareribs, 3/down	.....	45.00@49.00
(L.C.I. prices, cwt.)		
Pork loins, 8/12	.....	49.00@53.00
Pork loins, 12/16	.....	48.50@52.00
Hams, sknd., 10/14	.....	45.00@54.00
Boston butts, 4/8	.....	41.00@44.00
Picnics, 4/8	.....	32.00@34.00
Spareribs, 3/down	.....	43.00@47.00

## N. Y. DRESSED HOGS

May 6, 1958

	(Heads on, leaf fat in)
50 to 75 lbs.	.....\$33.25@36.25
75 to 100 lbs.	.....33.25@36.25
100 to 125 lbs.	.....33.25@36.25
125 to 150 lbs.	.....33.25@36.25

## CHGO. WHOLESALE

### SMOKED MEATS

May 6, 1958

	(Av.)
Hams, skinned, 14/16 lbs.	.....52
wrapped	.....52
Hams, skinned, 14/16 lbs.	.....53
ready-to-eat, wrapped	.....53
Hams, skinned, 16/18 lbs.	.....51
wrapped	.....51
Hams, skinned, 16/18 lbs.	.....52
ready-to-eat, wrapped	.....52
Bacon, fancy trimmed, brisket	.....51
off, 8/10 lbs., wrapped	.....51
Bacon, fancy sq. cut, seed-	.....49
less, 12/14 lbs., wrapped	.....49
Bacon, No. 1 sliced 1-lb. heat	.....63
seal, self-service, pkge.	.....63

## PHILA. FRESH PORK

May 6, 1958

	WESTERN DRESSED	(L.C.I. D.)
Reg. loins, 8/12	.....50	50 1/2
Reg. loins, 12/16	.....47 1/2	48 1/2
Boston butts, 4/8	.....40	41
Spareribs, 3/down	.....44	45

### LOCALLY DRESSED

Pork loins, 8/12	.....52
Pork loins, 12/16	.....50
Bellies, 10/12	.....40 1/2
Spareribs, 3/down	.....44
Spareribs, 3/5	.....38
Boston butts, 4/8	.....40
Skinned hams, 10/12	.....50 1/2
Skinned hams, 12/14	.....50
Picnics, S.S., 4/8	.....33

## HOG-CORN RATIO

The hog-corn ratio based on barrows and gilts at Chicago for the week ended May 3, 1958 was 15.7, the U. S. Department of Agriculture has reported. This ratio compared with the 15.6 ratio for the preceding week and 13.7 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.306, \$1.302 and \$1.311 per bu. during the three periods, respectively.

# BY-PRODUCTS... FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, May 7, 1958

### BLOOD

Unground, per unit of ammonia, bulk ..... 8.00n

### DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose:  
Low test ..... 8.50n  
Med. test ..... 8.25n  
High test ..... 8.00n

### PACKINGHOUSE FEEDS

Carlota, ton  
50% meat, bone scraps, bagged, \$100.00@107.50  
50% meat, bone scraps, bulk ..... 95.00@100.00  
60% digester tankage, bagged, 103.00@112.50  
60% digester tankage, bulk ..... 100.00@105.00  
80% blood meal, bagged ..... 135.00@155.00  
Steam bone meal, 50-lb. bags, (specially prepared) ..... 92.50  
60% steam bone meal, bagged, 80.00

### FERTILIZER MATERIALS

Feather tankage, ground  
per unit of ammonia ..... \$6.00  
Hoof meal, per unit ammonia ..... \$6.00@6.50n

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 1.85n  
Med. test, per unit prot. .... 1.80n  
High test, per unit prot. .... 1.75n

### GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton ..... 24.00  
Cattle jaws, feet (non-gel.) ton ..... 9.00@13.00  
Trim bone, ton ..... 12.00@17.00  
Pigskins (gelatine), cwt. .... 6.25@ 6.50  
Pigskins (rendering), piece ..... 15@25

### ANIMAL HAIR

Winter coil dried, per ton ..... \$40.00  
Summer coil dried, per ton ..... \$25.00@30.00  
Cattle switches, per piece ..... 3@4  
Winter processed (Nov.-March)  
gray, lb. .... 9n  
Summer processed (April-Oct.)  
gray, lb. .... 5@6n

\*Del'd., f.e.a.f. Midwest, n—nominal, a—asked

## TALLOW and GREASES

Wednesday, May 7, 1958

The inedible tallow and grease market was quiet late last week and mostly a bid and offering session. The few sales consummated were at steady levels. Special tallow and B-white grease traded at 7c, c.a.f. Chicago and Chicago basis. Low acid yellow grease sold at 7½c, c.a.f. New York. Original fancy tallow was bid at 8½c, same delivery point, but was held at 8½c. Several tanks of choice white grease, all hog, sold at 8½c, c.a.f. East. Special tallow in tank trucks traded at 6½c, delivered Chicago.

Edible tallow was available at 11@11½c, f.o.b. River points, and some inquiry was in the market on the same at 11½c, c.a.f. Chicago.

At the start of the new week a better demand was evident on material for eastern direction. Several tanks of choice white grease, all hog, sold at 8½@8½c, delivered New York. Special tallow was bid at 6½c, c.a.f. Chicago, 7½c, c.a.f. East, and at 7½c, c.a.f. Avondale. Yellow grease

was bid at 6½c, c.a.f. Chicago, 7½c, c.a.f. East, and 6½c, c.a.f. Avondale.

On Tuesday, bleachable fancy tallow was bid at 7½c, c.a.f. Chicago, 8@8½c, c.a.f. East on regular production, and at 8½c on hard body material. Choice white grease, all hog, sold at 8½c, delivered New York, and reports were that additional tanks sold at the same price, c.a.f. Avondale price zone.

At midweek, a couple of tanks of edible tallow traded at 11½c, c.a.f. Chicago. Edible tallow was available at 11c, f.o.b. River points. Only a moderate trade came about in the inedible tallow market. Yellow grease, good material, sold at 7½c, and bleachable fancy tallow, also good product, sold at 8½c, c.a.f. New York. Choice white grease, all hog, sold at 8½c, same delivery point. Additional tanks were available at ½c higher. Inquiry on original fancy tallow was in the market at 8½c, with offerings at 8½c. Bleachable fancy tallow was still bid at 7½c, special tallow and B-white grease at 7c, c.a.f. Chicago.

TALLOW: Wednesday's quotations: edible tallow, 11c, f.o.b. River,

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and 11½c, Chicago basis; original fancy tallow, 7¼c; bleachable fancy tallow, 7¼c; prime tallow, 7¼c; special tallow, 7c; No. 1 tallow, 6¼c; and No. 2 tallow, 6¼c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 7½c; B-white grease, 7c; yellow grease, 6½c; house grease, 6¼c; and brown grease, 6c. Choice white grease, all hog, was quoted at 8½c, c.a.f. East.

## EASTERN BY-PRODUCTS

New York, May 7, 1958  
Dried blood was quoted today at \$7 per unit of ammonia. Low test wet rendered tankage was listed at \$7@7.25 per unit of ammonia and dry rendered tankage was priced at \$1.65 per unit of protein.

## N.Y. COTTONSEED OIL FUTURES

FRIDAY, MAY 2, 1958

	Open	High	Low	Close	Prev. close
May	15.60b	15.60	15.56	15.50b	15.57b
July	15.70b	15.71	15.60	15.60	15.67
Sept.	15.00b	15.70	15.55	15.55	15.63
Oct.	15.35b			15.50b	15.50b
Dec.	15.47b	15.51	15.47	15.40b	15.48b
Jan.	15.40b			15.40b	15.45b
Mar.	15.55b	15.55	15.55	15.45b	15.58
May	15.52b			15.45b	15.58b
July	15.65a			15.52a	15.59a

Sales: 106 lots.

MONDAY, MAY 5, 1958

	Open	High	Low	Close	Prev. close
May	15.51b	15.60	15.53	15.60b	15.50b
July	15.60	15.65	15.60	15.62b	15.60
Sept.	15.37	15.60	15.53	15.53b	15.55
Oct.	15.45b			15.40b	15.50b
Dec.	15.35b	15.44	15.44	15.38b	15.40b
Jan.	15.35b			15.38b	15.40b
Mar.	15.55b	15.50	15.50	15.40b	15.45b
May	15.36b			15.45b	15.45b
July				15.40b	15.52a

Sales: 52 lots.

TUESDAY, MAY 6, 1958

	Open	High	Low	Close	Prev. close
May	15.55b	15.57	15.52	15.52b	15.60b
July	15.69	15.60	15.54	15.55	15.62b
Sept.	15.52	15.53	15.46	15.40b	15.53b
Oct.	15.40b			15.38b	15.40b
Dec.	15.35b	15.35	15.31	15.31	15.34b
Jan.	15.35b			15.31b	15.38b
Mar.	15.40b	15.45	15.41	15.35b	15.40b
May	15.35b			15.35b	15.45b
July				15.35b	15.40b

Sales: 138 lots.

WEDNESDAY, MAY 7, 1958

	Open	High	Low	Close	Prev. close
May	15.44	15.50	15.44	15.48b	15.52b
July	15.52	15.60	15.50	15.59	15.55
Sept.	15.42	15.50	15.40	15.50	15.46b
Oct.	15.35	15.37	15.33	15.44b	15.38b
Dec.	15.25b	15.34	15.26	15.34b	15.31
Jan.	15.25b			15.34b	15.31b
Mar.	15.25b	15.41	15.41	15.35b	15.35b
May	15.25b			15.37b	15.35b
July				15.35b	15.35b

Sales: 196 lots.

## VEGETABLE OILS

Wednesday, May 7, 1958

Crude cottonseed oil, f.o.b.	
Valley	13½c
Southeast	13½c
Texas	13½c
Corn oil in tanks, f.o.b. mills	13½c
Soybean oil, f.o.b. Decatur	10½@11
Peanut oil, f.o.b. mills	17½a
Coconut oil, f.o.b. Pacific Coast	14b @14½a
Cottonseed foots:	
Midwest and West Coast	1½@1½
East	1½@1½

## OLEOMARGARINE

Wednesday, May 7, 1958

White dom. vegetable (30-lb. cartons)	27
Yellow quarters (30-lb. cartons)	28
Milk churned pastry (750 lbs., 30" x 23¼)	23¼@23
Water churned pastry (750 lbs., 30" x 23¼)	22¼@24
Bakers drums, ton lots	20¼

## OLEO OILS

Wednesday, May 7, 1958

Prime oleo stearine (slack barrels)	12½
Extra oleo oil (drums)	18¼@18½
Prime oleo oil (drums)	18 @18½

n—nominal, a—asked, b—bid, pd—paid.

# HIDES AND SKINS

Big packer hides slow and about steady. Export market at standstill—Trading slow in small packer and country hides, with mostly steady prices listed—Nominally steady quotations on calfskins and kipskins—Sheepskin market spotty, with little new activity reported.

## CHICAGO

**PACKER HIDES:** Trading was practically at a standstill late last week following moderate movement at steady levels earlier. There were offerings of most selections at the quoted list late in the week, but buyers were withdrawing bids to await the new week. Picket lines along the Calumet Harbor docks delayed loading and unloading of ships, discouraging export buying. Early this week demand was still slow. A car of heavy native steers sold on Monday at 11c, Austin.

During Tuesday's trading session a car of light native cows sold at 17½c, River. This was a "special pack" as other light cows were available 17c, and possibly a shade lower at River points. On Wednesday, the market was still quiet. Some bids were made on heavy native steers and heavy cows at ¼c below list. A good movement of Colorados on resale was reported at 7½c on Wednesday.

**SMALL PACKER AND COUNTRY HIDES:** Trading has been very draggy in the small packer hide market. Some sales of 52-lb. average natives were noted at 12½c, selected. The 60-lb. average were quoted at 10c. Small packer calfskins and kipskins were listed at 30c and 25c nominal. Locker-butchers, 46/48-lb., sold at 10c f.o.b. moderate freight point. Horsehides, trimmed and untrimmed, sold at list, with fronts quoted at \$5@5.25.

**CALFSKINS AND KIPSKINS:** Last confirmed sale of lightweight Northern calfskins was at 44c and the heavier kinds were quoted at 42½c nominal. Big packer kipskins, 15/25's, were quoted at 35c nominal. and the 25/30's at 33½c nominal.

**SHEEPSKINS:** No. 1 shearlings sold at 1.15@2.25, the outside price for Southwesterns. No. 2's were quoted at .90@1.15. No. 3's sold at .50@.70. Spring lambs sold at 1.50 @1.75. Old crop figured at 2.25@2.30 nominal. Full wool dry pelts last sold at .18. Fall clips are quiet, and quoted at 2.00@2.75 depending on production point.

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Wednesday, May 7, 1958	Cor. date 1957
Lgt. native steers	16 @16½n	14½@15
Hvy. nat. steers	11 @11½n	10 @10½
Ex. lgt. nat. steers	18½@19n	18
Butt-brand. steers	9n	8½
Colorado steers	8n	8
Hvy. Texas steers	9n	8½n
Light Texas steers	13n	12
Ex. lgt. Texas steers	16n	16
Heavy native cows	12 @12½n	10½@11
Light nat. cows	14½@17	14½@16½
Branded cows	10½@12	9½@11½
Native bulls	7¼@ 8¼n	7¼
Branded bulls	6¼@ 7½n	6¼a
Calfskins:		
Northern, 10/15 lbs.	42½n	50 @50½n
10 lbs./down	44n	36n
Kips, Northern native, 15/25 lbs.	35n	32n

### SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over	10n	8½@ 9
50 lbs.	12½n	11 @11½

### SMALL PACKER SKINS

Calfskins, all wts.	30n	28n
Kipskins, all wts.	25n	22n

### SHEEPSKINS

Packer shearlings:		
No. 1	1.15@2.25	1.80@2.40
No. 2	90@1.15	1.60@1.95
Dry Pelts	18n	27@28n
Horsehides, untrim.	7.75@8.25n	9.00
Horsehides, trim.	7.25@7.75	8.00

## N. Y. HIDE FUTURES

FRIDAY, MAY 2, 1958

	Open	High	Low	Close
July	12.30b	12.40	12.35	12.40
Oct.	12.50a			12.60b
Jan.				12.65n
Sales: seven lots.				
July	12.75b	12.85	12.85	12.85
Oct.	13.00b	13.12	13.12	13.10b
Jan.	13.15b			13.25b
Apr.	13.25b			13.40b
July				13.55b

Sales: four lots.

MONDAY, MAY 5, 1958

	Open	High	Low	Close
July	12.45	12.48	12.45	12.30b
Oct.	12.50b	12.58	12.58	12.50b
Jan.				12.55n
Sales: three lots.				
July	12.75b			12.75b
Oct.	12.90b	13.11	13.11	13.05b
Jan.	13.35b	13.43	13.43	13.38b
Apr.	13.40b			13.48b
July	13.50b			13.58b

Sales: two lots.

TUESDAY, MAY 6, 1958

	Open	High	Low	Close
July	12.20b			12.25b
Oct.	12.40b			12.50b
Jan.				12.55n
Sales: none.				
July	12.60b	12.75	12.75	12.65b
Oct.	12.95b	13.00	13.00	12.95b-13.00a
Jan.	13.20b			13.20b
Apr.	13.30b			13.30b
July	13.40b			13.40b

Sales: four lots.

WEDNESDAY, MAY 7, 1958

	Open	High	Low	Close
July	12.15b	12.25	12.14	12.10b
Oct.	12.40b			12.40b
Jan.				12.45n
Sales: ten lots.				
July	12.55b	12.58	12.58	12.50b
Oct.	12.95b	12.71	12.90	12.82b
Jan.	13.20b			13.05b
Apr.	13.30b	13.30	13.30	13.25b
July	13.40b			13.35b

Sales: four lots.

THURSDAY, MAY 8, 1958

	Open	High	Low	Close
July	12.10b	12.15	12.15	12.15b
Oct.	12.40b			12.45b
Jan.				12.50n
Sales: one lot.				
July	12.50b			12.55b
Oct.	12.80b			12.90b-13.00a
Jan.	12.95b			13.10b
Apr.	13.15b			13.20b
July	13.25b			13.35b

Sales: none.

NOTE: Upper series of months each day old contracts; lower series, new contracts.



# LIVESTOCK MARKETS...Weekly Review

## U. S. Calfskin Exports Set Record in February; Hides Dip

Calfskin exports in February numbered a record 317,000 pieces, and were 65.9 per cent over a year ago. During the first two months of 1958, exports totaled 461,000 skins, or 38.4 per cent over the same period a year ago. On the other hand, hide exports of 427,000 pieces were smaller than in January and about 18 per cent less than a year earlier.

For the first two months of 1958, exports reached 918,000 pieces, greater than a year ago by 14 per cent. February kipskin exports numbered 100,000 as against 109,000 in February 1957, bringing the total for the first two months to 197,000 pieces compared with 227,000 pieces exported earlier.

## STEER SALES AT 7 MARKETS

January-March beef steer sales by grades at seven markets, with percentage changes from 1957 to 1958 were reported by the USDA as follows:

	1958	1957	Change
Prime	33,181	48,113	-31%
Choice	336,547	702,231	-33%
Good	424,105	330,836	+29%
Standard	66,323	62,437	+6%
Commercial	20	50	-63%
Utility	9,615	9,701	-1%
Totals	873,791	953,391	-3%

## ST. LOUIS HOGS IN APRIL

Hog receipts, weights and range of prices at the St. Louis NSY were reported by H. L. Sparks & Co., as follows:

	1958	1957
Hogs received	252,792	290,880
Highest top price	\$22.25	\$19.50
Lowest top price	21.00	18.10
Average price	20.81	17.95
Average weight, lbs.	224	222

## KINDS OF LIVESTOCK KILLED

†Classification of livestock slaughtered under federal inspection in Mar. 1958, compared with Feb. 1958 and Mar. 1957 is shown below:

	Mar. 1958	Feb. 1958	Mar. 1957
Cattle:			
Steers	51.9	51.8	54.3
Heifers	19.0	18.7	15.6
Cows	27.4	27.9	28.3
Bulls and Stags	1.7	1.6	1.8
Total <sup>1</sup>	100.0	100.0	100.0
Canners & Cutters <sup>2</sup>	11.7	13.5	14.6
Hogs:			
Sows	6.4	5.3	5.8
Barrows and Glts.	93.1	94.4	93.8
Stags and Boars	.5	.3	.4
Total <sup>1</sup>	100.0	100.0	100.0
Sheep and Lambs:			
Lambs & Yearlings	96.7	97.1	96.9
Sheep	3.3	2.9	3.1
Total <sup>1</sup>	100.0	100.0	100.0

†Based on reports from packers.  
<sup>1</sup>Totals based on rounded numbers.  
<sup>2</sup>Included in cattle classification.

## STOCKER-FEEDER MOVEMENT

Stocker and feeder livestock received in nine Corn Belt states in March, three months 1958, 57:

### CATTLE AND CALVES

	1958	1957
Public stockyards	144,054	118,862
Direct	140,643	118,045
Totals	284,697	236,907
Jan.-Mar. totals	881,498	666,237

### SHEEP AND LAMBS

	1958	1957
Public stockyards	41,609	37,402
Direct	75,514	89,397
Totals	117,213	126,799
Jan.-Mar. totals	382,554	463,910

Data in this report were obtained from state veterinarians. Under "Public stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" are included stock coming from points other than public stockyards, some of which are inspected and fed at public stockyards en route.

## LIVESTOCK CARLOADINGS

A total of 6,155 railroad cars was loaded with livestock in the week ended April 26, 1958, the Association of American Railroads has reported. This number represented an increase of 764 cars over the same week of 1957, but 1,391 fewer cars than two years earlier.

## Livestock Costs to Packers in March Generally Above 1957

Packers operating under federal inspection in March found prices on all livestock considerably higher than in the same month of 1957.

Average cost of cattle for March at \$22.95 was 32 per cent higher than in 1957; calves at \$23.40 cost 32 per cent more than in 1957; hogs at \$20.86 had 122 per cent of the 1957 value, and sheep and lambs averaging \$21.84 cost 22 per cent more per cwt. than in March, 1957.

The 1,360,000 cattle, 521,000 calves, 4,818,000 hogs and 996,000 sheep and lambs slaughtered in March had dressed yields of:

	Mar. 1958	Mar. 1957
	1,000 lbs.	1,000 lbs.
Beef	754,030	850,430
Veal	55,312	67,664
Pork (carcass, wt.)	859,885	964,421
Lamb and mutton	50,225	49,504
Totals	1,719,651	1,930,020
Pork, excl. lard	648,238	703,006
Lard production	154,501	190,755
Rendered pork fat	7,147	8,444

### Average live weights in Mar. were:

	Mar. 1958	Mar. 1957
	lbs.	lbs.
All cattle	1,008.0	1,003.5
Steers <sup>1</sup>	1,025.2	1,037.6
Heifers <sup>2</sup>	893.9	896.5
Cows	1,044.0	991.4
Calves	180.2	191.1
Hogs	232.8	234.2
Sheep and lambs	104.0	101.6

### Dressed yields per 100 lbs. live weight for March 1958-57 were:

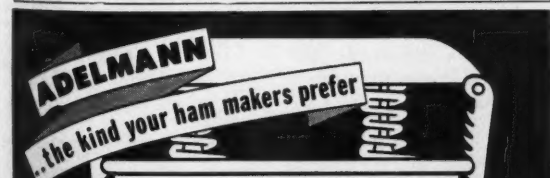
	Mar. 1958	Mar. 1957
	Per cent	Per cent
Cattle	55.2	56.2
Calves	56.6	56.3
Hogs <sup>2</sup>	76.8	76.7
Sheep and lambs	48.7	48.3
Lard, per cwt., lbs.	15.8	15.2
Lard, per hog, lbs.	32.1	35.5

### Average dressed weights of livestock compared as follows (lbs.):

	Mar. 1958	Mar. 1957
	lbs.	lbs.
Cattle	556.4	564.0
Calves	107.1	107.6
Hogs	178.8	179.6
Sheep and lambs	50.6	49.1

<sup>1</sup>Included in cattle.

<sup>2</sup>Subtract 7.0 to get packer style average.



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The most complete line available.  
 Over 100 sizes, 10 different shapes.  
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**HAM BOILER CORPORATION**  
 OFFICE AND FACTORY, PORT CHESTER, N. Y.

GEO. S. HESS R. Q. (PETE) LINE

## INDIANAPOLIS HOG MARKET

## HESS-LINE CO.

HOG ORDER BUYERS EXCLUSIVELY

TELEPHONE MELROSE 7-5481

HESS-LINE CO.

EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS  
 INDIANAPOLIS 21, IND.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, May 3, 1958, as reported to the National Provisioner:

### CHICAGO

Armour, 7,835 hogs; shippers, 14,578 hogs; and others, 18,792 hogs. Totals: 21,703 cattle, 354 calves, 41,205 hogs and 1,722 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep  
Armour, 1,647 248 3,522 4,085  
Swift, 2,007 383 3,717 4,374  
Wilson, 1,130 ... 3,860 ...  
Butchers, 4,203 45 5,444 704  
Others, 253 ... 1,574 5,734

Totals 9,240 676 15,717 14,897

### OMAHA

Cattle Calves Hogs Sheep  
Armour, 6,847 7,949 1,909  
Cudahy, 3,964 6,942 1,771  
Swift, 4,881 7,061 3,900  
Wilson, 3,973 6,148 483  
Neb. Beef, 688 ...  
Am. Stores, 1,006 ...  
Cornhusker, 1,150 ...  
O'Neill, 602 ...  
R. & C., 1,080 ...  
Gr. Omaha, 807 ...  
Rothschild, 1,190 ...  
Roth, 171 ...  
Klang, 887 ...  
Omaha, 458 ...  
Union, 1,558 ...  
Others, 914 8,969 ...

Totals 30,682 37,909 7,203

### N. S. YARDS

Cattle Calves Hogs Sheep  
Armour, 2,274 290 12,137 419  
Swift, 2,513 893 11,694 1,267  
Hunter, 918 ... 4,388 ...  
Hell, ... 1,709 ...  
Krey, ... 6,743 ...

Totals 5,705 1,159 36,671 1,686

### ST. JOSEPH

Cattle Calves Hogs Sheep  
Swift, 3,554 110 12,875 3,772  
Armour, 2,985 40 7,873 1,011  
Seits, 966 ... 3,506 ...  
Others, 3,745 ...

Totals\* 11,250 159 24,254 4,783  
\*Do not include 505 cattle, 43 calves, 3,050 hogs and 1,352 sheep direct to packers.

### ST. LOUIS

Cattle Calves Hogs Sheep  
Armour, 4,027 ... 3,512 1,498  
Swift, 4,568 ... 3,195 839  
S.C. Dr., ...  
Beef, 4,485 ...  
S.C. Dr., ... 5,270 ...  
Raskin, 996 ...  
Butchers, 526 1 ...  
Others, 10,791 ... 17,377 801

Totals 25,393 1 20,354 3,138

### WICHITA

Cattle Calves Hogs Sheep  
Cudahy, 1,139 90 2,170 ...  
Dunn, 138 ...  
Sunflower, 18 ...  
Doid, 118 ... 501 ...  
Excel, 808 ...  
Armour, ... 895 ...  
Swift, ... 819 ...  
Others, 1,170 ... 66 1,545

Totals 3,893 90 2,737 3,259

### OKLAHOMA CITY

Cattle Calves Hogs Sheep  
Armour, 840 8 194 803  
Wilson, 1,404 76 1,184 1,845  
Others, 1,515 134 1,420 ...

Totals\* 4,071 218 2,607 2,653  
\*Do not include 1,122 cattle, 180 calves, 6,007 hogs and 1,113 sheep direct to packers.

### LOS ANGELES

Cattle Calves Hogs Sheep  
Cudahy, ... 219 ...  
Swift, 153 ...  
Wilson, 111 ...  
Ideal, 800 ...  
Atlas, 625 ...  
Goldring, 419 ...  
Gr. West, 384 ...  
United, 381 ... 394 ...  
Modern, 277 ...  
Acme, 272 ...  
Kimbark, 280 106 ...  
Saler, 227 ...  
Others, 1,216 62 406 ...

Totals 5,228 167 1,019

## DENVER

Cattle Calves Hogs Sheep  
Armour, 411 ... 3,081  
Swift, 1,434 43 2,728 6,290  
Cudahy, 823 17 3,959 99  
Wilson, 953 ... 2,233  
Others, 9,677 51 1,778 416

Totals 13,298 111 8,465 12,069

## ST. PAUL

Cattle Calves Hogs Sheep  
Armour, 6,211 2,105 10,859 1,600  
Barusch, 1,163 ...  
Rifkin, 823 94 ...  
Superior, 1,607 ...  
Swift, 7,247 1,533 20,221 1,637  
Others, 3,600 2,789 10,733 519

Totals 20,751 6,521 41,813 3,756

## FORT WORTH

Cattle Calves Hogs Sheep  
Armour, 342 585 534 9,710  
Swift, 881 483 905 11,572  
Rosenthal, 52 3 4 313

Totals 1,275 1,071 1,443 21,595

## CINCINNATI

Cattle Calves Hogs Sheep  
Gall, ... 39  
Schlacher, 173 126 ...  
Others, 3,503 841 9,660 25

Totals 3,676 967 9,660 64

## TOTAL PACKER PURCHASES

Week ended May 3, 1957  
Cattle 155,665 155,429 182,704  
Hogs 252,214 265,050 266,200  
Sheep 76,915 99,861 73,161

## CORN BELT DIRECT TRADING

Des Moines, May 7—Prices on hogs at 13 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

Barrows, gilts, U.S. No. 1-3:  
180/200 lbs. ... \$19.75@21.35  
200/220 lbs. ... 20.50@21.50  
220/240 lbs. ... 20.50@21.35  
240/270 lbs. ... 19.60@20.55  
270/300 lbs. ... 19.15@20.50

Sows, U.S. No. 1-3:  
270/330 lbs. ... 18.50@19.90  
330/400 lbs. ... 18.00@19.40  
400/550 lbs. ... 16.75@18.90

Corn Belt hog receipts as reported by the USDA:

	This week	Last week	Last year
May 1	40,000	56,000	59,500
May 2	57,000	51,000	47,500
May 3	32,000	30,000	28,000
May 5	63,000	74,000	48,500
May 6	49,000	57,500	39,000
May 7	45,000	40,500	53,500

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, May 7 were as follows:

CATTLE: Cwt.  
Steers, gd. & ch. ... \$26.00@28.50  
Steers, std. & gd. ... 23.50@26.00  
Heifers, gd. & ch. ... 25.50@28.00  
Cows, util. & com'l. ... 19.00@22.50  
Cows, can. & cut. ... 14.00@19.50  
Bulls, util. & com'l. ... 23.00@25.00  
Bulls, cutter ... 20.00@23.00

VEALERS:  
Good & prime ... 26.50@32.50  
Stand. & gd. ... 22.50@26.50  
Calves, gd. & ch. ... None quoted

HOGS, U.S. No. 1-3:  
140/160 lbs. ... 19.00@20.50  
160/180 lbs. ... 20.50@22.00  
180/200 lbs. ... 22.00@22.50  
200/220 lbs. ... 22.00@22.75  
220/240 lbs. ... 22.00@22.50  
240/270 lbs. ... 21.25@22.00  
270/300 lbs. ... 20.75@21.25

Sows, U.S. No. 1-3:  
180/330 lbs. ... 19.00@20.00  
330/450 lbs. ... 18.00@19.75

LAMBS:  
Old crop, gd. & ch. ... 19.50@21.00  
Springs, gd. & ch. ... None quoted

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended May 3, 1958 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	11,940	9,200	48,019	37,411
Baltimore, Philadelphia	7,606	1,831	29,736	8,476
Cin. Cleve., Detroit, Indpls.	18,726	6,802	113,086	12,136
Chicago Area	23,077	5,354	47,990	3,776
St. Paul-Wis. Areas <sup>2</sup>	30,473	19,417	88,704	10,123
St. Louis Area <sup>3</sup>	12,195	2,298	81,271	4,000
Sioux City—So. Dak. Area <sup>4</sup>	22,007	...	59,659	18,360
Omaha Area <sup>5</sup>	34,702	320	75,576	16,600
Kansas City	10,137	1,180	31,006	11,180
Iowa So. Minnesota <sup>6</sup>	28,953	10,412	226,788	28,113
Louisville, Evansville, Nashville, Memphis	8,046	5,695	57,175	...
Georgia-Alabama Area	4,107	1,617	26,000	...
St. Joseph, Wichita, Okla. City	17,843	1,706	46,142	10,430
St. Worth, Dallas, San Antonio	8,969	5,346	14,740	23,360
Denver, Ogden, Salt Lake City	15,103	331	13,086	33,460
Los Angeles, San Fran. Areas	19,371	2,929	27,039	38,071
Portland, Seattle, Spokane	5,645	288	13,584	5,694
Grand totals	278,999	74,652	999,670	256,025
Totals same week 1957	277,407	96,288	975,144	212,147

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Neb., and Cedar Rapids, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Glen Ridge, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades for steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Apr. 26 compared with the same week in 1957 was reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS All Weights		VEAL CALVES Good and Choice		HOGS* Grade B <sup>1</sup> Dressed		LAMBS Good	
	1958	1957	1958	1957	1958	1957	1958	1957
Toronto	\$24.47	\$19.97	\$32.24	\$27.83	\$29.25	\$28.50	\$25.26	\$22.80
Montreal	24.95	...	23.40	19.00	28.70	28.35	...	...
Winnipeg	23.00	18.25	29.31	25.68	28.00	27.66	21.00	18.40
Calgary	22.40	17.69	24.60	22.87	26.06	25.84	20.80	19.50
Edmonton	21.00	17.75	27.00	25.50	26.80	26.40	22.40	19.25
Lethbridge	22.00	17.60	23.00	21.00	26.20	25.60	20.50	19.25
Pr. Albert	21.75	17.25	26.00	23.00	26.00	26.00	...	...
Moose Jaw	21.50	17.00	22.80	20.00	26.00	26.00	20.00	...
Saskatoon	22.00	17.60	27.50	23.50	26.00	26.00	...	...
Regina	21.40	16.75	24.50	22.50	26.40	26.00	...	...
Vancouver	22.50	18.00	24.50	24.25	...	...	...	...

\*Canadian government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida; during the week ended May 2:

	Cattle	Calves	Hogs
Week ended May 2	1,947	551	14,578
Week previous (five days)	1,786	525	13,004
Corresponding week last year	2,648	729	17,900

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, May 7 were as follows:

CATTLE: Cwt.  
Steers, ch. & pr. ... \$27.50@29.00  
Steers, gd. & ch. ... 26.00@28.50  
Heifers, gd. & ch. ... 26.00@28.00  
Cows, util. & com'l. ... 19.50@21.50  
Cows, can. & cut. ... 16.00@19.50  
Bulls, util. & com'l. ... 21.00@23.00

VEALERS:  
Good & choice ... 26.00@29.00  
Calves, gd. & ch. ... None quoted

HOGS, U.S. No. 1-3:  
180/200 lbs. ... 20.75@22.00  
200/220 lbs. ... 20.75@22.00  
220/240 lbs. ... 20.75@21.75  
240/270 lbs. ... 20.25@21.50

Sows, U.S. No. 1-3:  
270/400 lbs. ... 18.25@19.75

LAMBS:  
Old crop, gd. & ch. ... 19.00 only  
Good & ch. Springs, 20.50@23.50

## LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, May 7 were as follows:

CATTLE: Cwt.  
Steers, prime ... \$29.25@31.00  
Steers, choice ... 27.50@29.25  
Steers, good ... 25.00@28.00  
Heifers, ch. & pr. ... 26.50@28.00  
Heifers, good ... 24.00@26.25  
Cows, util. & com'l. ... 19.25@21.00  
Cows, can. & cut. ... 16.50@19.00  
Bulls, util. & com'l. ... 23.00@24.50  
Bulls, cutter ... 21.00@23.00

HOGS, U.S. No. 1-3:  
180/200 lbs. ... 21.00@22.00  
200/220 lbs. ... 21.00@22.15  
220/240 lbs. ... 20.50@21.75  
240/270 lbs. ... 19.50@20.50

Sows, U.S. No. 1-3:  
300/400 lbs. ... 18.50@19.50  
400/500 lbs. ... 17.00@18.50

LAMBS:  
Old crop, gd. & ch. ... 19.50@22.00  
Springs, gd. & ch. ... None quoted

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the 13 centers for the week ended May 3, 1958, compared.

CATTLE			
	Week ended	Prev. week	Cor.
	May 3	week 1957	
Chicago	21,703	21,438	21,852
Kan. City	9,916	10,391	11,784
Omaha	28,947	26,541	23,439
N.S. Yards	6,894	6,732	9,137
St. Joseph	11,550	11,814	10,131
St. Paul	15,750	11,258	11,324
Wichita	3,605	3,606	2,542
New York & Jer. City	14,345	13,403	13,401
Okla. City	5,591	4,485	6,006
Cincinnati	3,718	3,718	8,472
Denver	14,287	11,527	11,410
St. Paul	17,151	15,995	16,608
Milwaukee	5,386	5,386	4,841
Totals	150,535	145,094	146,037

HOGS			
	Week ended	Prev. week	Cor.
	May 3	week 1957	
Chicago	26,027	35,125	28,152
Kan. City	15,717	16,296	16,286
Omaha	46,252	44,810	42,106
N.S. Yards	26,671	39,771	52,314
St. Joseph	23,798	25,569	25,874
St. Paul	25,116	18,756	14,443
Wichita	11,183	11,835	10,361
New York & Jer. City	51,748	56,153	51,223
Okla. City	9,414	10,856	12,163
Cincinnati	8,411	8,534	11,408
Denver	31,080	34,205	34,974
St. Paul	4,649	5,036	5,036
Milwaukee	5,036	5,036	5,036
Totals	277,017	317,184	316,369

SHEEP			
	Week ended	Prev. week	Cor.
	May 3	week 1957	
Chicago	1,722	1,905	1,908
Kan. City	14,397	14,390	11,530
Omaha	9,965	14,863	9,932
N.S. Yards	1,686	3,438	4,047
St. Joseph	6,135	8,145	6,888
St. Paul	1,891	1,985	2,722
Wichita	3,417	2,312	2,639
New York & Jer. City	37,454	30,150	40,169
Okla. City	3,766	3,961	2,027
Cincinnati	469	469	236
Denver	21,966	20,342	14,285
St. Paul	3,237	2,732	4,335
Milwaukee	6,154	451	785
Totals	106,136	114,143	101,312

\*Cattle and calves, including direct.  
†Federally inspected slaughter, including direct.  
‡Stockyards receipts for local slaughter, including direct.

## CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended April 26:

	Week ended	Same week 1957
	Apr. 26	1957
CATTLE		
Western Canada	16,826	16,676
Eastern Canada	18,151	15,845
Totals	34,977	32,521
HOGS		
Western Canada	57,262	47,268
Eastern Canada	57,617	61,159
Totals	114,879	108,427
All hog carcasses graded	124,692	116,445
SHEEP		
Western Canada	2,613	2,020
Eastern Canada	2,589	1,656
Totals	5,202	3,676

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended May 3:

	Cattle	Calves	Hogs	Sheep
Salable	158	11	...	...
Total (incl. direct)	3,232	155	18,540	8,968
Prev. wk.	3,103	15	...	93
Total incl. direct	3,132	15	18,802	11,342

\*Includes hogs at 31st street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
	Cattle	Calves	Hogs
May 1...	1,528	66	7,164
May 2...	1,186	71	8,107
May 3...	183	...	1,900
May 5...	19,145	100	10,522
May 6...	7,000	200	12,000
May 7...	15,000	200	9,000
Week so far	41,145	500	31,522
Wk. ago	43,807	563	35,892
Yr. ago	48,537	900	29,474
*Including 40 cattle, 6,350 hogs and 918 sheep direct to packers.			

SHIPMENTS			
	Cattle	Calves	Hogs
May 1...	2,692	73	2,530
May 2...	1,070	78	3,414
May 3...	1,171	...	797
May 5...	5,914	...	2,644
May 6...	4,000	...	2,000
May 7...	7,000	...	2,500
Week so far	16,914	...	7,144
Wk. ago	18,390	110	7,839
Yr. ago	20,088	17	6,068

MAY RECEIPTS			
	1958	1957	
Cattle	44,042	52,315	
Calves	637	1,363	
Hogs	49,783	46,908	
Sheep	5,028	6,812	

MAY SHIPMENTS			
	1958	1957	
Cattle	20,733	24,694	
Hogs	13,885	8,652	
Sheep	2,693	2,342	

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., May 7:

	Week ended	Week ended
	May 7	Apr. 30
Packers' purch.	24,788	29,456
Shippers' purch.	14,575	14,787
Totals	39,363	44,243

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, May 2, with comparisons:

	Cattle	Hogs	Sheep
Week to date	253,000	408,000	124,000
Previous week	253,000	427,000	169,000
Same wk. 1957	241,000	429,000	126,000
Totals	4,071,000	6,827,000	2,186,000
1957	4,584,000	7,703,000	2,670,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended May 2:

	Cattle	Calves	Hogs	Sheep
Los Ang.	5,900	300	1,120	430
N. P'tland	1,800	200	1,360	1,400
San. Fran.	250	15	675	900

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, May 7 were as follows:

CATTLE			
	Choice	Std.	Com'l.
Steers	25.00	23.50	22.00
Heifers	24.00	22.50	21.00
Cows	23.00	21.50	20.00
Bulls	22.00	20.50	19.00

CALVES			
	Choice	Std.	Com'l.
Steers	25.00	23.50	22.00
Heifers	24.00	22.50	21.00
Cows	23.00	21.50	20.00
Bulls	22.00	20.50	19.00

HOGS			
	Choice	Std.	Com'l.
Steers	25.00	23.50	22.00
Heifers	24.00	22.50	21.00
Cows	23.00	21.50	20.00
Bulls	22.00	20.50	19.00

SHEEP			
	Choice	Std.	Com'l.
Steers	25.00	23.50	22.00
Heifers	24.00	22.50	21.00
Cows	23.00	21.50	20.00
Bulls	22.00	20.50	19.00

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, May 6 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS:					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	\$19.25-20.50	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	20.25-21.25	None qtd.	None qtd.	None qtd.	20.00-20.25
160-180 lbs.	21.00-21.75	\$19.00-21.50	\$20.00-20.75	\$20.00-21.25	20.25-20.75
180-200 lbs.	21.00-22.00	21.25-22.50	20.50-21.25	20.50-21.75	20.75-22.00
200-220 lbs.	21.25-22.25	21.50-22.50	20.75-21.50	20.75-21.75	20.75-22.00
220-240 lbs.	21.00-22.00	21.00-22.25	20.75-21.50	20.75-21.75	20.50-22.00
240-270 lbs.	20.50-21.75	20.50-21.25	20.25-21.25	20.25-21.50	19.50-22.00
270-300 lbs.	20.00-20.50	20.00-20.75	19.75-20.75	19.25-20.25	19.25-21.25
300-330 lbs.	20.00-20.25	19.25-20.00	None qtd.	18.75-19.50	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	18.50-19.00	None qtd.
Medium:					
160-220 lbs.	20.50-21.25	18.50-21.50	19.50-20.50	19.50-20.75	19.25-20.25

SOWS:					
U.S. No. 1-3:					
180-270 lbs.	19.75 only	None qtd.	None qtd.	19.50 only	19.00-19.25
270-300 lbs.	19.75 only	None qtd.	19.00-19.25	19.00-19.50	19.00-19.25
300-330 lbs.	19.75 only	None qtd.	19.00-19.25	18.75-19.25	18.75-19.25
330-360 lbs.	19.25-19.75	18.50-19.00	18.50-19.00	18.50-19.00	18.75-19.00
360-400 lbs.	18.75-19.50	18.25-18.75	18.25-18.75	18.00-18.75	18.00-18.75
400-450 lbs.	18.25-18.75	17.75-18.25	17.75-18.25	17.75-18.50	18.00-18.50
450-550 lbs.	17.75-18.25	16.75-17.75	17.50-18.00	17.50-18.00	17.50-18.00
Boars & Stags:					
all wts.	15.50-16.50	14.50-15.50	15.00-16.50	15.00-16.50	None qtd.

## SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
1100-1300 lbs.	None qtd.	31.00-35.00	None qtd.	None qtd.	None qtd.
1300-1500 lbs.	None qtd.	None qtd.	None qtd.	30.00-32.00	None qtd.
Choice:					
700-900 lbs.	28.25-32.00	27.25-29.50	27.00-29.25	27.00-28.00	27.00-31.00
900-1100 lbs.	28.50-32.00	27.50-31.00	27.50-29.75	27.50-29.00	27.00-31.50
1100-1300 lbs.	28.50-32.00	27.75-32.50	27.50-29.75	27.50-29.25	27.00-31.50
1300-1500 lbs.	28.50-32.00	28.00-32.50	27.50-29.75	27.50-29.25	27.00-31.50
Good:					
700-900 lbs.	24.75-28.50	25.00-27.25	24.50-27.00	25.00-27.00	24.50-27.00
900-1100 lbs.	25.25-28.50	25.00-27.75	25.00-27.50	25.00-27.00	24.50-27.00
1100-1300 lbs.	25.25-28.50	25.00-28.00	25.00-27.50	25.00-27.00	24.50-27.00

Standard:					
all wts.	22.00-25.25	23.00-25.00	22.00-24.50	22.00-24.50	21.00-24.50
Utility:					
all wts.	20.00-22.50	22.00-23.00	20.00-22.00	20.00-22.00	19.00-21.00

HEIFERS:					
Prime:					
600-800 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	None qtd.	29.00-31.00	None qtd.	28.75 only	None qtd.
Choice:					
600-800 lbs.	27.25-30.00	26.50-29.00	27.00-29.50	26.25-28.00	26.00-28.50
800-1000 lbs.	27.25-30.00	27.00-29.50	27.25-29.50	27.00-28.50	25.00-29.00
Good:					
500-700 lbs.	24.50-27.25	24.00-26.50	24.75-27.25	24.75-26.75	24.00-26.00
700-900 lbs.	24.50-27.25	24.50-27.00	25.00-27.25	24.75-27.00	24.00-26.00

Choice:					
600- 800	lbs..	27.25-30.00	26.50-29.00	27.00-29.50	26.25-28.00
800-1000	lbs..	27.25-30.00	27.00-29.50	27.25-29.50	27.00-28.50





**Due to revision of routes,  
sales trucks as pictured are for sale.**

1954 Chevrolet two-ton, 152 inch WB, 261 series engine, 8.25X20 10 ply nylon tires. Hackney 5 door body, 6 inch insulation, 3 kold-hold plates. One-ton Brunner electric compressor.

Units are in good condition, maintained in Company shop. Call or write Robert T. Voyles at Redfern Sausage Company, 1020 Howell Mill Road, N.W., Atlanta 18, Georgia. Telephone TRinity 4-0808.

**HYGRADE'S**

• BEEF • VEAL • PORK • LAMB

• ALL BEEF FRANKFURTERS

• Complete line of SAUSAGE AND SMOKED MEAT

• WEST VIRGINIA SMOKED HAM

• CANNED HAMS and PICNICS

*Let us work with you...*

INQUIRIES WELCOME AT ANY BRANCH OFFICE

**HYGRADE FOOD PRODUCTS CORP.**

EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16

## CLASSIFIED ADVERTISING

Undisplayed: set sold. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c

each. Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER.

### POSITION WANTED

#### INDUSTRIAL ENGINEER

Qualified to assist in planning and carrying out a complete program of plant improvement or expansion. Can pinpoint and correct problems of cost, methods, organization, plant layout, labor relations, sales and finance. Over 20 years' experience in this field. Will help owner, top management or banking interests in control of a packing business to turn losses into profits. Expect to be well paid and to be given authority with responsibility over a sufficient period of time to measure results. Now employed but have good reason for desiring change. W-187, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### MANAGEMENT - EXECUTIVE

PLANT MANAGER: Or assistant to the president. 40 year old meat packing executive with broad experience will take full profit and administrative responsibility of livestock buying, processing, and sales of large or small plant. Prefer midwest or west. Profits are a MUST for both of us. W-113, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED: Young man with 12 years' experience in packinghouse and wholesale meat. Lamb and mutton man primarily with background in beef, veal and pork. References. Located midwest. W-77, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: 30 years' experience in meat packing business. Excellent references furnished. Will relocate. W-189, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE MAKER: 25 years' experience. Capable and efficient. Available immediately. W-196, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF OPERATIONS MANAGER: 20 years' experience. Costs, grading, breaking, fabricating, boning. Will relocate. W-197, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### POSITION WANTED

SAUSAGE MAN: Life-time experience with large and small packers. B.A.I. or state inspection. Can make my own formulae and do cost accounting. Willing to go anywhere, but eastern states preferred. Let me start your new kitchen or help to increase your present business. Proven records. Available now. W-188, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

YOUNG MAN: Desiring to become a sausage maker is seeking a position as a helper to a sausage maker. Has had some experience. W-169, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED: As sausage maker and foreman. 25 years' experience. W-185, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG BUYER: Young man with experience in hog buying, also degree in animal husbandry. W-190, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### BEEF AND SMALL STOCK MANAGER

WANTED: By midwestern packer outside the Chicago area. Must be thoroughly experienced, mature and capable of supervising operations from buying, to and through selling. W-168, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Chicago area—Refinery Foreman. Experienced in rendering and packaging operations, utilization of votators, etc. W-195, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

LIVESTOCK BUYER: Wanted by large independent eastern packer. Must be experienced both as hog and cattle buyer and have complete knowledge of plant operations. M-192, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### SALESMAN

ESTABLISHED TERRITORY OPEN IN MID-WEST. WE WILL ONLY CONSIDER A HIGH-CALIBER, INTELLIGENT, AMBITIOUS SALESMAN FOR THIS WELL PAYING ASSIGNMENT. WE MANUFACTURE A COMPLETE LINE OF CURES, SEASONINGS, BINDERS, PHOSPHATES, EMULSIFIERS, CASENATES, SAUCES, ETC.

**KADISON LABORATORIES**  
703 W. Root St. Chicago 9, Ill.  
Phone Yards 7-6366

WANTED: Non-working kill foreman, three day operation. Experienced only. Midwest location. Good salary and excellent chance for advancement. Address replies with all information to Box W-170, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### CATTLE BUYER

EXPERIENCED IN BUYING: Slaughterer for meat packer in southeastern states. Complete employment background and references. W-198, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: EXPERIENCED PROVISION MANAGER. Must have background in pork and beef. Large, midwestern packer has opening for man only. State age, experience and references which will be kept confidential. W-190, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HAM MAKER: With full knowledge of processing New York style delicatessen hams for canning and pear shaped hams. Good opportunity with a leading New York independent packer. W-200, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

# CLASSIFIED ADVERTISING

## PLANTS FOR SALE

### MEAT PACKING PLANT IN ILLINOIS

Established 45 years. Complete facilities for all animals plus large modern sausage department. Sprinklered building, automatic heating and refrigerating system. Potential of \$5,000,000 plus, yearly. Owner's illness precludes operating at capacity. Corporate loss carryover from 1957 of better than \$100,000. Price \$200,000.

**ALLSTATE BUSINESS EXCHANGE**  
338 Ave. H St. Louis 23, Missouri

**STATE INSPECTED KANSAS PACKING PLANT**  
Rural 85' x 105', custom slaughtering and processing, also retail and wholesale meat. Serving Topeka, Oage and Burlingame. Owners retiring from business. Immediate possession.

**CHAS. BASSE REALTY**  
404 Schweitzer Building Wichita, Kansas  
Phone AMherst 5-8488

**FOR SALE:** Modern, fully equipped, federal inspected meat pecking plant. Capacity for 500 cattle or 1200 hogs a week. Sausage kitchen and smoke room. In a fast growing southern California community. All equipment in A-1 condition, in operation. PS-202, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### SALE or LEASE

Most modern beef slaughterhouse, located in the heart of wholesale meat district, Detroit, Michigan. Fully equipped, Capacity 1200 cattle weekly. Federal inspection obtainable.

**DIVISION PACKING CO.**  
1886 Division St., Detroit 7, Michigan

**FOR SALE:** Meat processing, sausage kitchen and slaughter house. New building, 9500 square feet. Located in Buffalo, N. Y. 1132 square feet of freezers and coolers. For further information write Box FS-171, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MODERNLY EQUIPPED:** 50' x 65' meat plant for restaurant supply, branch house, portion control, retail, etc. Tracked cooler 25' x 50'. Freezer 50,000 lb. capacity. Retail store 25' x 65'.

### GIANT MEAT SUPPLY

1925 W. Dixie Hwy. North Miami, Florida

**FOR SALE or LEASE:** Dry sausage plant, federal inspection, 12,500 sq. ft., fully equipped, offer highly attractive on either basis. PS-182, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOR SALE:** Small meat processing plant in eastern Oregon. \$445,000.00 in sales during 1957. Priced right for a quick sale. PS-193, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANT FOR RENT

### MEAT COOLER-LOADING DOCK-OFFICES

4500 sq. ft. meat cooler with additional 2,000 sq. ft. working area and enclosed 4 truck loading dock, offices and railroad siding. Located in former Swift building in the heart of Detroit market area. Excellent facilities for boning, beef breaking or branch operation. Overhead rail, track scale, refrigeration etc. Excellent condition. Contact:

**WM. J. POPLACK, Pres.**  
**MICHIGAN SHORTENING CO.**  
1316 Napoleon St. Detroit 7, Mich.

Three refrigerated floors with rails, 50 x 50, two elevators with rails. Railroad siding, loading platform for four trucks. Two freezers zero temperature for three cars. Long lease. Reasonable. Forkers, N. Y. near thruway and major Deegan highway. PS-204, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## EQUIPMENT WANTED

**SAUSAGE LINKER MACHINE** wanted. Must be in good condition. For details call KIRCHERS FINE SAUSAGE CO., 1888 Culver Road, Rochester 9, New York, Phone BUTler 5-0880.

**USED PRESO BACON PUMPER.** MUST BE IN GOOD CONDITION. EW-165, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## EQUIPMENT FOR SALE

### SAUSAGE EQUIPMENT FOR SALE:

1—Buffalo Silent Cutter model 44B with 25 HP motor, 1/8 cost price—Used 9 months—\$418.00

1—Stainless Steel 40 gallon Steam Jacket Kettle 1/3 cost price \$69.00

1—Great Lakes Conveyor type Package & Label Sealer 1/3 cost price—NEW—\$275.25

### CASH TALKS

E. G. Halstead, 121 Tree Road, Sarasota, Florida

### YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for conveyor Lines and Wrapping Machines—also Power-driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem

**KIWI CODERS CORPORATION**  
4027 N. Kedzie Ave. Chicago 18, Ill.

### BIDS REQUESTED ON ALL THREE ITEMS

One—#3 U.S. SLICING MACHINE with stainless steel conveyor; used 30 days. Serial #HD 3-634.

One—ADVANCE BAKE OVEN (Stainless steel outside) in excellent condition.

One—#65 B BUFFALO CUTTER 60 H.P. motor. Now in use, AS IS.

### VOELKER & COMPANY

Terminal Warehouse Building  
Little Rock, Arkansas  
Phone FRanklin 5-1301

### Used Equipment—Replaced with Larger

1—1954 International R152 Peddle Truck \$2200.00

With Refrigeration. Excellent condition

1—1948 International KB-5 Peddle Truck \$1600.00

With Refrigeration. Excellent condition

2—Bryant V Smokehouse Burners—8 ft. each \$125.00

With Air Mixers, Jets, etc. New

1—Small Bench Hobart Grinder—2 Hp Motor \$65.00

1—Hand Screw Lard Press ..... \$25.00

### All F.O.B. New Riegel, Ohio

### PFALTZGRAF MEATS

New Riegel, Ohio

**FOR SALE:** 2 Baker Model 13A, 10 1/2 x 10 1/2, two-cylinder ammonia ice machines together with 200 H.P., 440 volt, direct drive synchronous motor. New. In crates! Sacrifice! ACME ICE CO., 3604 W. 59th St., Chicago 29, Ill.

**FOR SALE:** 1955 Gramm, 32 foot stock trailer. New brakes, tandem completely rebuilt, good 1100 x 22 tires. In perfect condition. Priced for quick sale. Call 3131 or write P.O. Box 248, Smithfield, North Carolina.

**FOR SALE:** 31 ft. single axle, "HIGHWAY" stock trailer. 5 1/2 ft. high inside, for cattle. Has new floor with non-slip expanded metal on good roof. Springs, brakes, lights, pins are sound. \$1400.00

**VANDER BROS., RR #2, Ada, Michigan**

**FOR SALE:** 1 Prague Mince Master complete with sharpener, 25 H.P. used only 6 weeks. \$2500.00. Fred G. Reimold, Inc., 635 Sangree Road, Pittsburgh 9, Pa. Phone HUNTER 6-7413

## ANDERSON EXPELLERS

★ All Models, Rebuilt, Guaranteed ★  
We Lease Expellers  
**PITTOCK & ASSOCIATES, Glen Riddle, Penna.**

## MISCELLANEOUS

**FOR SALE:** Complete Anco chip steak, hamburger and fabricated meat production line, including #832 slicer and conveyor and #766 grinder extruder. Less than 6 months old. Will consider a reasonable offer. Must sell. PS-181, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HOG • CATTLE • SHEEP

## SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**  
407 SO. DEARBORN ST., CHICAGO 5, ILL.

# BARLIANT'S WEEKLY SPECIALS

**IMPORTANT ANNOUNCEMENT**  
Another Barliant Conducted  
**COMPLETE PLANT LIQUIDATION SALE**  
Detroit Packing Company  
Springwell & Lafayette Avenues  
Detroit, Michigan

Replacement Value in Excess of \$1,000,000  
Watch this column, as well as our big two page ad in the May 24th issue, for sale dates.  
Be sure your name is on our mailing list to receive our fully illustrated "Special Liquidation Bulletin" describing in complete detail all the equipment & machinery available at this outstanding event.

### Current General Offerings

9998—SMOKEHOUSES: (2) stainless steel, 2-door unit, 6' x 6 1/2' x 7 1/2' high, w/recording instruments, & all controls ..... ea. \$1,500.00  
1038—TY-LINKER: automatic mdl. 114A ..... \$1,500.00  
9758—STUFFER: Anco 500 lb. cap., reconditioned, new gaskets, valves, A-1 condition ..... \$1,175.00  
9145—STUFFER: Globe 200#, with stuffing valves & air piping, ready to be placed in operation \$725.00  
9755—GRINDER: Buffalo 44-B, 25 1/2 HP. mtr. .... \$725.00  
9785—GRINDER: Anco 762A, 7 1/2" plates, 20 HP. motor, Herringbone Gear Drive ..... \$875.00  
1079—MIXER: Buffalo #3, 700 lb. cap., 7 1/2' HP. (stainless bowl available additional) ..... \$475.00  
9744—MIXER: Buffalo #5, 1500 lb. cap. .... \$950.00  
9744—BLOOD DRYERS: (3) 5' x 16', A.S.M.E., 40 HP. motors & starting equipment ..... ea. \$2,500.00  
1039—GEBHARDT BLOWER UNITS: (4) model 510 SHN, 17" x 10" long stainless steel pans, 4 layers tubes, heavy duty coils, humidity balancer sheets, 1/4 HP. motors, with controls & switches ea. \$385.00  
1084—FLAKE-ICER: York DER10, 1 ton cap. .... \$475.00

**Special Offerings. Ham Molds—Loaf Molds.**  
Take advantage of the reduced prices of these excellent molds to supply your requirements now!

1083—HAM MOLDS: (50) Adelmann #11-0-E, stainless steel, 8 lbs. cap., 11" x 5 1/2" deep, with covers, BRAND NEW, in original cartons. ea. \$15.00  
9642—HAM MOLDS: stainless steel, with covers, like new springs, excellent condition, factory converted for use as Hov Molds—Reduced to—ea. \$12.75  
144—#108 (1-0-E) 8 lbs. 11" x 5 1/2" x 4 1/2"  
250—#112 (0-2-X) 11 lbs. 11" x 6" x 5 1/2"  
121—#113 (0-2-G) 10 lbs. 12" x 5 1/2" x 5 1/2"  
214—#114 (2-0-E) 12 lbs. 12" x 6 1/2" x 5 1/2"  
63—#116 (6-0-E) 15 lbs. 12 1/2" x 6 1/2" x 5 1/2"  
9384—HAM MOLDS: (42) Globe Hov, stainless steel, with covers & springs:  
46—#109, 12" x 4 1/2" x 5 1/2" ..... ea. \$14.25  
22—#108, 11" x 5 1/2" x 5 1/2" ..... ea. \$14.25  
9838—LOAF MOLDS: (10) Globe Hov #44-S, stainless steel, with covers, 10" x 4 1/2" x 4 1/2" ..... ea. \$6.50  
9753—HAM MOLDS: (134) Adelmann Ham Boiler Corp., stainless steel, with covers:  
58—#20-2-G, 12" x 5 1/2" x 5 1/2" ..... ea. \$13.50  
48—#20-2-E, 12" x 6 1/2" x 5 1/2" ..... ea. \$13.50  
30—#26-0-E, 12 1/2" x 6 1/2" x 5 1/2" ..... ea. \$13.50  
9937—SPEED LOAF MOLDS: (175) stainless steel, with sliding covers, 4" x 4" x 2 1/2" ..... ea. \$3.50  
9774—WIRE LOAF MOLDS: (49) stainless steel, 4" x 4" x 2 1/2" ..... ea. \$3.25  
1033—WIRE MOLDS: stainless steel, heavy gauge, 4 1/2" x 4 1/2" x 2 1/2" ..... Bids requested  
9095—SPEED LOAF MOLDS: (25) Globe Hov #2-S, stainless steel, w/covers, 11" x 4" x 3 1/2" ..... ea. \$1.45  
9428—LOAF PANS: (250) Lidseen #2, stainless steel, 10" x 4 1/2" x 4 1/2" ..... ea. \$1.75  
9909—HAMBURGER FORMS: (368) stainless steel:  
122—13" x 6" x 4 1/2" ..... Bids requested  
166—22" x 6" x 4 1/2" ..... Bids requested  
56—17" x 6" x 4 1/2" ..... Bids requested  
24—22" x 8" x 4 1/2" ..... Bids requested  
9588—LOAF MOLDS: (124) Adelmann DIR, aluminum, with covers, 11" x 4" x 4 1/2" deep ..... ea. \$3.25  
9589—LOAF MOLDS: (75) Thiede NFO, aluminum with covers, 11" x 4" x 4" deep ..... ea. \$3.25

**Now in stock—NEW B.A.I. STEEL LOCKERS**  
15" wide, 18" deep, 60" high, with sloping top, seat brackets, 16" high legs, padlock attachment.

single row—three wide.  
Per opening \$18.95—F.O.B. Chicago.  
Discount for quantity purchases.

### WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.  
WABash 2-5550

• New, Used & Rebuilt Equipment  
• Liquidators and Appraisers

**BARLIANT & CO.**

EQUIPMENT AND SUPPLIES  
FOR THE MEAT INDUSTRY

**STARR PARKER**  
INCORPORATED

648 ORME CIRCLE N.E. • ATLANTA 6, GEORGIA

ENGINEERED EQUIPMENT LAYOUTS



Phone .....  
Victor 2-3788

**KOCH**

Your phone call to Koch will be handled by a man experienced in every phase of the meat business, and familiar with everything Koch designs and sells. Phone collect, and get the information you need. Learn what Koch can do for you.



KOCH engineers will prepare drawings and estimates with speed and accuracy. No obligation when you ask for such service.

2520 Holmes St. / Kansas City 8, Mo. / Victor 2-3788

HAM  
BACON

SINCE 1876

**"Partridge"**

LARD  
SAUSAGE

© THE H. H. MEYER PACKING CO. • CINCINNATI 14, OHIO

INSURE LASTING MEAT COLOR  
AND FRESHNESS WITH

**Seasolin**

COLOR, FLAVOR & FRESHNESS RETAINER

**FIRST SPICE** Mixing Company, Inc.

NEW YORK 13, N.Y.  
SAN FRANCISCO 7, CAL. — TORONTO 10, CANADA



**it's no magic**

You can't rely on witches' brews and magic hats for sales. Your ad in the **PROVISIONER** pays off in response and sales!



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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the service they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



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